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WELCOME TO OUR BROADCAST

A radio conversation between Wallace Kadderly and Morse Salisbury, Office of Information, broadcast Monday January 3, 1938, in the Department of Agriculture period, National Farm and Home Hour, by the National Broadcasting Company and 93 associated radio stations.

FEB 2 1938
U. S. Department of Agriculture

--ooOoo--

SALISBURY:

For the first time in 1938, here the Farm and Home Hour is in Washington. It's just as beautiful a day here as it is in Chicago. The air has a balmy, almost springtime feel in it, the temperature at noon was 36, the sun is showering us with his golden arrows.

The weather fits the mood of the day for us who appear in the Department of Agriculture periods of the National Farm and Home Hour. Our spirits are high because, in the 10th year of our cooperation in this program, it becomes a nation-wide broadcast daily. We welcome the opportunity to report at the same hour each day to the people in all parts of the country what's going on in the work of this branch of the Government that affects the interests of all the people.

We'll give listeners both west and east and north and south a preview in tomorrow's program of the sort of reports we'll be sending you in 1938. Today, we'll extend the greetings of the Department people through the medium of a voice familiar to Western listeners -- that of the former director of Department periods in the Western Farm and Home Hour, Wallace L. Kadderly.

KADDERLY:

This is a real pleasure. It's mighty nice for me to feel that I'll have the opportunity of visiting often with Western folds as well as with you people in other parts of the country. If the rest of you don't mind, I'd like to say a few words to you people in the Far West: Many of you out there by this time are familiar with the voice of Cy Briggs, the chap who succeeded me on the Western Farm and Home Hour -- heard out there later in the day on these same Western stations. Some of you -- especially in the States of Oregon and Washington -- know "Cy" personally. I'm sure all of you will give him the same cordial welcome that you gave me. I know our very good mutual friend Jennings Pierce has already done that.

Now as to the National Farm and Home: I join with Morse Salisbury in giving new listeners and new stations sending this program the greetings and thanks of the Department of Agriculture.

SALISBURY:

We do join in greetings and thanks, Wallace. But I'll ask you to do a solo on our swing around the markets.

(over)

KADDERLY:

Very well, Morse. I had better explain to those of you who are "new listeners" that each day we send out a summary of the quotations of some major farm products at some of the important primary markets. We don't intend this to be a guide to marketing, but rather to the trend of the day's markets in the Eastern and Central time zones. Of course trading has barely started at the markets on the Pacific Slope and the trend for the day isn't yet established. Now, here's today's report:

(Market quotations)

KADDERLY: (Continuing)

We'll send you this report daily. And tomorrow, as Morse said, more about the other types of information service we aim to provide in the New Year. Hoping that, for all of us, it'll be a Happy New Year, we conclude here in Washington and return to Everett Mitchell at Chicago.

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IN 1938, THE U. S. D. A. PRESENTS --

A national farm radio program forecast for the New Year including remarks by M. L. Wilson, Under Secretary of Agriculture; C. W. Warburton, Director of Extension Work; A. D. Stedman, Assistant Administrator, Agricultural Adjustment Administration; Gove Hambidge, Editor, the Yearbook of Agriculture; E. J. Rowell, Bureau of Agricultural Economics; Milton Eisenhower, Coordinator of Land Use Planning; Ruth Van Deman, Bureau of Home Economics; and Josephine Hemphill, Wallace Kadderly, and Morse Salisbury, Office of Information, broadcast Tuesday, January 4, 1938, in the Department of Agriculture period of the National Farm and Home Hour, by the National Broadcasting Company and 93 associated radio stations.

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KADDERLY:

From Washington, the Department of Agriculture sends to the new listeners of the National Farm and Home Hour in the West greetings, the best of good wishes for the New Year, and a pledge to do our best to make our periods in this national radio program of service and of interest to you. And to the stations affiliated with the National Broadcasting Company who newly join this network, as well as to those who have broadcast this program in past years, we send thanks for cooperation.

For the information of the newcomers to this listening circle, and of listeners of longer standing too, we'd like to present some of the people whom you'll hear quite often during 1938. We'll ask them to forecast the sort of information you may expect to receive by radio from their particular lines of Department of Agriculture work.

Listeners everywhere are familiar with the purpose set forth by the Congress in various acts administered by the Agricultural Adjustment Administration. We aim in these programs to keep you acquainted with the progress made toward accomplishing those purposes, and report what individual citizens need to do to take part in the programs. At least once each week, frequently several times each week we bring you reports from the AAA. They are arranged for us by the Assistant Administrator in charge of the information division, Alfred D. Stedman. Often you hear Mr. Stedman's voice during these broadcasts. What'll you be reporting in 1938, Sted?

STEDMAN:

It would take a wiser and a bolder man than I am to tell you exactly, Wallace. The Agricultural Adjustment Act of 1938 is still before the Congress. Until it becomes law we won't know precisely what we'll be reporting. However, I do want to say this to the Farm and Home Hour listeners, new and old: As fast as we get the provisions of the programs under the new legislation worked out, we'll advise you through the Farm and Home Hour, and through your newspapers.

Let me say to city listeners that we hope you will find interest in our brief reports in the Farm and Home Hour. Every citizen has a stake in the cor-

(over)

rect working out of the policies laid down by the Congress in the present and the forthcoming legislation directing the work of the AAA. The Congress is enacting the legislation in the interest of the welfare of all the people. Farm people and we, their servants and your servants in the Government, hope that city people will study the facts about the legislation and the programs of action under the legislation. It will be a fine thing if both city people and farm people get the facts, study them, and make intelligent criticism of the policies and the programs.

I guess that's about all I can say today about the 1938 broadcasts of the AAA, Wallace. Thank you, and the listeners for your patience. I promise both of you much more reporting and less sermonizing in my next appearance -- if I'm invited back.

KADDERLY:

You are, here and now. We'll expect you next week, Sted -- and quite often after the new legislation is passed and you folks are ready to report the requirements for farm people taking part in the programs. Right after the legislation is passed, you might arrange to explain the purpose of the Act and the general line of operation under it.

STEDMAN:

That's a good idea, Wallace. Just that sort of thing has been done in the past right after the enactment of each of the major pieces of farm legislation.

The Farm and Home Hour has given the Secretary and his responsible assistants an opportunity to inform the people in the city and the country about the legislation and the general outline of work to be done under it by the Department and cooperating citizens. So, I am sure that when the new farm legislation is enacted, the Secretary and other Department people concerned with administering this legislation will welcome the opportunity to discuss its provisions with the National Farm and Home Hour audience.

KADDERLY:

So that is one thing we can pretty definitely promise listeners for early in 1938.

Now, of course, one line of work of the Department of Agriculture started even before the Department was created 75 years ago. That is the gathering of economic and scientific information for the use of farm producers and the people who store, transport, buy, sell, and use farm products. This type of work goes on constantly. We can't report in this program even one per cent of the total information collected. But we do try to let you know what's new in science and business news and how those of you who want them may get detailed reports. Of course, when there's information that must be got to you most quickly in order to be valuable, we send it in these programs. But I'll ask E. J. Rowell of the Bureau of Agricultural Economics, who sends us a farm business facts summary each Thursday to tell you some more about that. Farm and Home Listeners, Mike Rowell.

ROWELL:

Good morning to the westerners, good afternoon to the easterners. And my forecast of economic information to be sent you in 1938 is: More of the same. We'll try to keep you posted on the changes in demand for different lines of farm products, and in the prospective supply of the major products, and the probable trends in prices. We'll probably have more to report than in the past about some of the special things such as putting submarginal land to its best use. That work is now being done by our Bureau, you know. And we want you to know about the special reports on economic research that our men issue as well as about the regular reports. We'll let you know how and where to get copies of both kinds of reports if you're interested in anything further than the brief summaries we shall send you through these broadcasts.

KADDERLY:

Concise reporting of the kind we usually get from the economist, Mike.

Now we're up against the same thing in reporting the results of Department scientific work as we are in reporting economic facts. We can't possibly cover all of the ground in these Farm and Home Hours. We do report highlights though. Here's Gove Hambidge, the editor of the Yearbooks of Agriculture, who talks with us usually about 25 times during the course of each year. I'll ask him to explain what he'll be reporting in 1938.

HAMBIDGE:

The first of the year we'll finish up our series based on the 1937 Yearbook of Agriculture. In these talks I've been telling about the progress made by the scientists of this country and the whole world in breeding varieties and strains of plants and animals that make mankind the best return for the human labor and capital put into raising them. If Wallace would take off the halter and let me go I'd dearly love to give you a discourse on the importance to mankind of understanding and using more extensively the knowledge of genetics, the science of life.

SALISBURY:

No doubt you'll get in plenty of licks on that along the way, Gove.

HAMBIDGE:

I fully intend to. Well, we'll finish the series giving the news of developments in genetic science sometime in April or May. Then you'll have a rest from me until fall. In the fall, after the 1938 Yearbook of Agriculture is out, this man will be back again. I'll report as interestingly as I can the work done by the scientists and farmers to maintain soil fertility and keep soils from washing and blowing away. Our book this year will also give the scientific research into how the soils of this earth were formed, how they happened to be what they are, and many other interesting things. Everyone I think will find the soils stories stimulating.

KADDERLY:

We shall see, Gove. And we look forward to the visits with you which keep us up to date on what's happening in science.

Now of course, we do a lot of other scientific reporting besides Gove's series based on the Yearbooks. As important new findings come out of the laboratories and experimental farms, we try to bring the men who have carried on the research to these microphones to tell you about the results they got, and indicate how these results will come to you later on through your State extension services.

A new sort of Governmental activity that is of intense interest and importance to the people in both city and country has developed rapidly in the past few years. I'm talking about helping plan the use of land in a way that will control soil washing and blowing, save the wreckage of human lives caused by farming land that shouldn't be under the plow, contribute to flood control, and, in short, build toward a permanent agriculture. The land use planning work of all kinds in the Department of Agriculture is being coordinated by a staff headed by Milton S. Eisenhower. Listeners to the Farm and Home Hour will remember him as one of our science reporters in years past. This year we hope that he'll find time to give us some reports of the progress made in land use planning and in the integrated land-use program of the Department. How about it, Milton?

EISENHOWER:

I want to, very much, Wallace. And I'll be with you if I possibly can. One thing I believe this audience will want to know about is the progress scientists and economists are making with flood control surveys. These surveys were authorized by the Flood Control Acts of 1936 and 1937. Then, farmers are beginning to form their own local conservation districts as a means of putting their lands to the best and safest use. Farmers also are working through their own local committees in planning the best use of their resources. I'll be glad to try to keep you up to date on these and other things.

KADDERLY:

That's fine. We'll look for your reports on land use, Milton.

Now, for consumers, we'll have two reporters this year. Ruth Van Deman will continue to cover the developments in the Bureau of Home Economics. What's on the fire, Ruth?

VAN DEMAN:

Turkey and beef and ham, pork and beans and lamb.

KADDERLY:

I make haste to report to the Western listeners that Miss Van Deman is fond of poetry as well as rhymes. But she's fonder of truth than of rhyme or poetry, makes good watermelon pickles and is kind to children and household pets.

VAN DEMAN:

Well, frivolity aside - though it never seems to be completely left behind when you or Morse Salisbury is on the program. But frivolity aside I can promise homemakers a variety of useful information in 1938. The research machine of the Bureau of Home Economics is grinding out new facts all the time. Last year we brought out seven or eight new bulletins.

KADDERLY:

One on baking, I remember.

VAN DEMAN:

Yes. You would remember the pie and cake, Wallace.

KADDERLY:

We men must have our vittles!

VAN DEMAN:

And home canning - - - new designs for self-help clothes for youngsters - - school lunch menus - - guides for buying sheets, and blankets, and bath towels.

KADDERLY:

And that very fine one - "Diets to fit the family income".

VAN DEMAN:

That's right. How to plan the family meals to get the best returns in nutrition.

KADDERLY:

Well, Ruth, I take it your forecast, too, is - more of the same.

VAN DEMAN:

Yes, sir. We aim to pass along every scrap of new information we get to help the homemaker with her job of planning a food budget, and cooking well-balanced meals for the family, and buying and making clothes, and the hundred and one other problems she's up against every day. We're here to give her the help of the Bureau of Home Economics.

KADDERLY:

Very good, Ruth Van Deman.

Now, our second consumer reporter, who will cover Department bureaus other than Home Economics -- Josephine Hemphill of the Radio Service. What's on your calendar, Jo?

HEMPHILL:

A new motto, Mr. Kadderly -- Labor Omnia Vincit. That means -- you'll get something done if you try hard enough.

KADDERLY:

I know what it means. But just what are you --

HEMPHILL:

I'm going to give you reports -- first, from the Food and Drug Administration.

KADDERLY:

Yes--

HEMPHILL:

And scientific reports -- from the Bureaus of Agricultural Engineering, Agricultural Economics, Animal Industry, Biological Survey, Chemistry and Soils, Dairy Industry, Plant Industry, Public Roads, Entomology and Plant Quarantine -- the Office of Experiment Stations.

KADDERLY:

That's enough. That's enough, Jo.

HEMPHILL:

All right. But you listen to Ruth Van Deman's reports, and to these others, and you'll be a well-informed consumer, by the end of 1938.

KADDERLY:

Jo, your New Year resolutions will get you down, if you aren't careful.

HEMPHILL:

Oh no.

KADDERLY:

Or they'll get me or Morse down. Well, anyway, we shall aim to give homemakers a more complete service of information than we have ever offered before. We shall try to cover new knowledge that will guide in planning the family spending for food and clothes especially, and in buying most efficiently, and making the work of the home easier and more satisfactory for everyone in it.

Some of the women's reporting that you westerners will continue to get in the Western Farm and Home Hour, will come from the home demonstration divisions of the Western State extension services. Which brings us to the services the Land-Grant Colleges of the nation will give the radio audience through the National Farm

Home Hour during the coming year. Here's the man in charge of the cooperative Federal-State extension service, one of the main arms of Land-Grant College and Department work directly with farm families. Dr. C. W. Warburton.

WARBURTON:

We'll serve up more of the same, Wallace. On the first Saturday of each month, the National 4-H Club broadcast, already familiar to rural youth from coast-to-coast. On the first Wednesday of each month, the national Home Demonstration Hour. This will be newly heard in the West. In this program farm women who have taken active part in home demonstration work, come to the microphone and report some kind of home service demonstration or project that has been especially well done. They don't aim to tell anyone else how to do it, but simply report how they did it. Then if groups of farm women in other parts of the country want to do something similar they know where they can get some help. On the third Wednesday of each month, one of the Land Grant Colleges presents a program direct from its campus, reporting the services of the institution available to help its citizens meet changing conditions.

KADDERLY:

This series has been most interesting, Director Warburton.

WARBURTON:

We know it will continue to be so. The programs are arranged and produced by the individual colleges. The colleges that will send out programs this year are: University of Maryland, January; University of Tennessee, February; Clemson Agricultural College, South Carolina, March; Michigan State College, April; University of Delaware, May; University of West Virginia, June; University of Nevada, July; University of Maine, August; University of Wyoming, September; University of Minnesota, October; Connecticut Agricultural College, November; Virginia Polytechnic Institute, December.

KADDERLY:

Thank you, Dr. Warburton. Your account of the reporting by the Land Grant system rounds out the main outlines of the Farm and Home programs from the U. S. Department of Agriculture and affiliated agencies during 1938.

Now it is my privilege to present, for the purpose of welcoming the Western audience to this listening circle, and giving them and us his comment on the uses of this daily broadcast, the Undersecretary of Agriculture, Mr. M. L. Wilson of Montana.

WILSON:

I'll be very informal in my welcome to the new group of listeners, as I know they'd want me to be. We westerners feel a little uncomfortable when the language gets too high flown.

It is a splendid thing to have an arrangement whereby the people throughout the country have an opportunity to sit down at a certain hour of the day and listen all together to reports of the public business and the findings of science that affect the lives of all of them.

We live in a very complex society flung out wide across 3 million square miles. It's awfully hard for the individual member of our society to know why the people who represent him and the other folks of the Nation in the Congress direct this, that, and the other thing to be done. Even a group of farmers who have many interests in common may, and do, have serious internal divisions of opinion and sometimes suspect each other's motives or good judgment. Now I suppose some of that can't be avoided. But surely understanding will help to dispel some of the senseless or wrong-headed antagonism between farm groups and between city people and farmers. If understanding won't do it, then our prospects are pretty dark. So we must believe that the spread of understanding is a good thing.

Believing that, we can't help but feel that the presence of this broadcast speeding out daily to the millions of farm and city homes in all corners of the country is a good thing. If we use it rightly it will help to spread understanding.

The Department was set up 75 years ago with a direction from the Congress to "acquire and diffuse" useful information. Many men and women have guided its work through three quarters of a century. One of the proudest boasts of those of us who now are temporarily guiding its work is that in all its history, the Department has remained essentially true to its public trust.

This public trust nowadays extends even further than getting and sending out useful information. In these times it extends to helping citizens in many ways. Some of the newer ways have been mentioned in the preview of 1938 programs that's been given you. Others haven't. I would like to enlist your attention particularly for the series of discussion group programs that will be sent you in February and March. We believe strongly that while they are watching flocks or tilling crops farm people need to think things out individually. But we believe also that they will make sounder, wiser decisions on matters of important public policy if they sit down with their neighbors and quietly, without bitterness or heat, think through these issues aloud and together. That's why, at the request of the Land Grant Colleges, we have given assistance in organizing such discussion groups and providing their members with informational materials. We hope that we can broadcast some examples of the discussions that typical groups are carrying on. If this can be arranged I hope everyone of you will listen and let your friends know about it so they may listen. Further than that, I hope that those of you in a position to do so will join in group discussions of those things which have got to be decided right if our civilization is going to go ahead.

Finally, on behalf of you listeners who have indicated that you found these broadcasts helpful in achieving your legitimate individual and social purposes, I want to say a word of commendation to the National Broadcasting Company and the 93 affiliated stations transmitting this Hour. It seems to me one of the finest examples of the possibilities of serving the public interest through radio broadcasting. At the direction of Congress, the Department of Agriculture gathers and sendsout useful information; the broadcasters of the land are entrusted with the use of a great national resource, the frequencies in the broadcasting spectrum, on the condition that they operate their transmitters in a way that will serve the interests of the people who own radio receivers. It was natural for the Department to seek the right of sending out information by radio as soon as the first transmitters were licensed, and it was equally natural for the licensees to cooperate wholeheartedly with the Department. This hour is one of the finest pieces of such

cooperation, and we will be happy to continue in it so long as the radio listeners of the country want this sort of service.

KADDERLY:

These comments by the Under Secretary of Agriculture M. L. Wilson concludes our preview of the Department of Agriculture's contributions to the National Farm and Home Hour during 1938.

Every day we shall have a "Swing Around the Markets"-----

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TAMING THE WILD BLUEBERRY

A radio interview between Gove Hambidge, Office of Secretary, and Morse Salisbury, Office of Information, broadcast Friday, January 7, 1938, in the Department of Agriculture period, National Farm and Home Hour.

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SALISBURY:

In the Farm and Home Hour broadcasts we have been running a series about the work of those scientists who go around patiently collecting tiny grains of pollen from certain flowers and dusting them onto the pistils of other flowers. They are the plant breeders. They don't make these crosses between different plants haphazardly. They work according to definite plans, and it sometimes takes years to get the results they are after.

Gove Hambidge has been reporting the work of these men for the simple reason that he had the job of editing the 1936 and 1937 Yearbooks of Agriculture. Those Yearbooks, as our listeners know, sum up modern work in the breeding of farm plants and animals, on the basis of a world-wide survey. Gove is here in the studio now, prepared to give us a report, I believe, on the taming of the wild blueberry. Is that right, Gove?

HAMBIDGE:

Correct, Morse. And as there's a good deal of ground to cover, we'll have to do some rather snappy work.

SALISBURY:

That suits me. Suppose you start by telling us a little about the man who did most of the blueberry work -- Dr. Frederick Coville.

HAMBIDGE:

You couldn't pick a better way to begin. Dr. Coville was the Chief Botanist of the Department, and a grand fellow too. The development of the cultivated blueberry was only one of the things he did in a busy and interesting life. Away back in 1891, for instance, he went along as botanist on the famous expedition that explored Death Valley, and there made a remarkable study of desert plants. A little later he went among the Indians in the West and studied the many plants they had been using for generations - you know the Indian could get food from wild plants where the average white man would starve to death because he couldn't see anything to eat. Then Dr. Coville worked with the Department's foresters, studying grazing and browse plants in the national forest areas. That job had a lot to do with the working out of good range management plans. But I think his pet hobby was the blueberry.

SALISBURY:

I might say for the information of our listeners that Dr. Coville died just a year ago, almost to the day, after 49 years spent in work for the Department of Agriculture. Just a few weeks before his death he completed the manuscript on blueberry breeding that appears in the 1937 Yearbook of Agriculture.

(over)

HAMBIDGE:

And a fine article it is, too, Morse - just as simple and clear and human as Dr. Coville was himself.

SALISBURY:

Well, it couldn't be any better than the blueberries it tells about. All those extra large, fancy blueberries you see in the market today resulted from the blueberry breeding project carried through by Dr. Coville. Incidentally, they show about as well as anything what can be done by plant breeding.

HAMBIDGE:

Yes, a new agricultural crop came out of that work. Up to a few years ago, we had nothing but wild blueberries. Nobody thought of growing them as a garden crop, though I suppose a few people must have tried it. Just what made Dr. Coville think of breeding wild berries I don't know.

SALISBURY:

I understand his first efforts to propagate and cultivate them were pretty discouraging, Gove - until he discovered what nobody apparently knew before - that blueberries and a number of other plants like rhododendrons, azaleas, and mountain laurel require an acid soil.

HAMBIDGE:

Yes, that threw new light on the soil requirements of a whole group of acid-loving plants. But that wasn't the only difficulty he had. If Dr. Coville was to breed these things, he had to be able to grow them in large quantities, from cuttings or in some other way. And that proved to be a difficult job. A good many years ago, Morse, I tried it myself. I started a lot of blueberry cuttings in tomato cans - nursed them along as carefully as I knew how - and not one lived through.

SALISBURY:

Well, that's discouraging. I take it you've grown some of these cultivated blueberries, then?

HAMBIDGE:

Yes, I grew them, all right - but I never could succeed in propagating new plants. But to make a long story short, Dr. Coville finally worked out successful methods for cutting blueberry bushes up and starting a lot of new ones, and for grafting and budding and pollinating and so on.

SALISBURY:

So then he was ready to begin the real job, breeding?

HAMBIDGE:

Yes, then the real job started. For three years while he was on vacation in the mountains of New Hampshire, Dr. Coville kept his eyes open for superior wild blueberries. Then in 1908 he made an intensive search, and finally, in a pasture on a mountainside, he found one that suited him. The berries were more than half an inch in diameter, light blue, with a superb flavor. He named that plant Brooks, because that was

the name of the man who owned the pasture. He attributed a lot of the success of some of his later crosses to the quality and character of that berry. It was just as important, he said, to have fine foundation stock if you were breeding blueberries as it would be if you were breeding - well, race horses.

SALISBURY:

Yes, I should think it would be. What was the next step, Gove - crossing the Brooks with another blueberry?

HAMBIDGE:

No, first Dr. Coville tried for a couple of years to pollinate the Brooks with its own pollen, by hand, but that didn't work. Finally in 1911 he crossed it with another blueberry he had gotten in New Hampshire, called the Russell. The Russell was a fine low-bush blueberry, also with fruit more than a half an inch in diameter, whereas the Brooks was a high-bush blueberry. The Russell ripened early, too, and it has passed on that characteristic of early ripening to many of its descendants. Well, as I say, the Russell and the Brooks were crossed, and then some of the first-generation hybrids were crossed with each other. Altogether, Dr. Coville got some 3000 hybrid blueberry plants out of those two sets of crosses. One of the interesting things about them was that they showed a remarkable variation in color. Some were black, some light blue like the original parents, and a few were albinos. The albino blueberries were white on the shaded side and red on the side exposed to the light.

SALISBURY:

Dr. Coville must have begun to feel rather excited about the possibilities of his hybrid blueberries along about that time.

HAMBIDGE:

I expect he did, Morse. I know I would have. Well, after that it was a question of searching the woods and fields for the best and biggest wild blueberries obtainable. Now the pine barrens over in New Jersey, around New Lisbon and Browns Mills, are great blueberry country. Around there, too, there were the big cranberry bogs of Miss Elizabeth White, with acres and acres of land well suited to growing blueberries. Well, Dr. Coville made a cooperative arrangement with Miss White and started making great numbers of crosses and testing them out on her place.

SALISBURY:

How did he get the blueberries to make the crosses with, Gove?

HAMBIDGE:

There are a lot of people around there who make a regular business of picking wild blueberries. Dr. Coville got some of these experienced hands interested in selecting plants for him - plants with extra large, fine berries. He furnished them with a special blueberry gauge he made - a piece of metal with holes of graded sizes from a little more than a quarter of an inch up to a little less than an inch in diameter. The largest blueberry bred so far, by the way, won't go through the largest hole in that gauge. It's over an inch across.

SALISBURY:

That's some blueberry! As big as a good-sized cherry.

HAMBIDGE:

Yes, that's quite a blueberry. Well, Morse, I wish I could tell about each of the hybrids that came out of that work in the course of 25 years, but there isn't time. It's enough to say that up to the end of 1936 some 68,000 pedigreed seedlings had been carefully examined and tested, and that out of that 68,000 came about 15 named varieties. They are the foundation of the present cultivated blueberry industry. You might almost say they're practically a new fruit developed by the plant breeder.

SALISBURY:

And a mighty fine one, too. What qualities did they watch out for in testing the hybrids, Gove?

HAMBIDGE:

Oh, a number of different things. That testing business, walking up and down the fields making minute observations and taking notes, is quite a job. First, of course, there's flavor - no berry, no matter how good otherwise, would pass unless it had a high flavor. Then there's size - I've told how they finally got up to berries an inch in diameter. Then they wanted stiff branches so the clusters of berries wouldn't rub against each other in a high wind; and easy picking; and good keeping quality and firmness; and so on.

SALISBURY:

I remember that Dr. Coville was certainly an expert on the flavor of blueberries. He had them classified as sweet, slightly sweet, or not sweet - sour, slightly acid, or flat - with a strong blueberry flavor, with a little blueberry flavor, or with no blueberry flavor - juicy and sprightly, or not juicy. Heaven knows how many blueberries he tested to acquire that fine discrimination. And he used to say you never could get the real flavor of a blueberry on a scorching hot day.

But our time is up, I'm afraid. I will remind you again that this talk by Gove Hambidge is based on some of the material in the 1937 Yearbook of Agriculture, which tells about the modern breeding work with a great many different kinds of fruits and vegetables. The Yearbook is distributed by Members of Congress. After their supply for free distribution is exhausted, it will be on sale by the Superintendent of Documents, Washington, D.C., for $2 a copy.

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HIGH LIGHTS IN FOOD AND DRUG LAW ENFORCEMENT

An interview between W. G. Campbell, Chief, Food and Drug Administration, and Morse Salisbury, Chief, Radio Service, United States Department of Agriculture, broadcast Tuesday, January 11, 1938, in the Department period of the National Farm and Home Hour by a network of 93 stations associated with the National Broadcasting Company.

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MORSE SALISBURY:

Our next speaker is Mr. W. G. Campbell, Chief of the Federal Food and Drug Administration. Mr. Campbell will review for us briefly some of the high lights of the past year, in enforcing the Food and Drugs Act. Mr. Campbell, where do you want to start.

W. G. CAMPBELL:

Well, Mr. Salisbury, why not start with the flood.

SALISBURY:

Isn't that going back pretty far?

CAMPBELL:

I wasn't thinking of Noah's flood.

SALISBURY:

You mean the flood of January and February, Anno Domini, 1937.

CAMPBELL:

That's the flood I'm best acquainted with, personally.

SALISBURY:

Very well. Then we'll go back to the spring of 1937, when your inspectors were called out to cover the river front -- some seven hundred miles of it -- along the "beautiful Ohio."

CAMPBELL:

Well, there wasn't anything "beautiful" about it, at that time. Not to a man wading around in hip boots, in muddy water. Or trying to get from one warehouse to another, in a row-boat. It was a tough job -- checking up on ton after ton of contaminated food.

SALISBURY:

Without Federal and State and local protection, we might have had an outbreak of disease too fearful to think about. How much stuff did your inspectors dispose of, finally?

CAMPBELL:

We figured they handled enough food -- and medicine -- to supply a city of 200,000 population for a full year.

SALISBURY:

That would be a city about the size of -- Richmond, Virginia.

(over)

CAMPBELL:
Yes.

SALISBURY:
That gives me a pretty good idea of how much responsibility such an emergency puts on Federal, State, and local food and drug officers.

CAMPBELL:
But they can take it. They often have to deal with emergencies. . . . For example, last April a woman here in Washington reported that she'd been ill after eating dried raisins. We investigated and found the raisins had been fumigated with hydrocyanic acid.

SALISBURY:
But I thought raisins, ordinarily, are one of the most wholesome foods.

CAMPBELL:
They are. This extraordinary happening resulted from a tie-up of interstate traffic on the West Coast. Some one out there had the idea that a big stock of raisins, held up during the strike, could be fumigated with hydrocyanic acid. A procedure both unwise and dangerous.

SALISBURY:
I should think so.

CAMPBELL:
I'm glad to say the men who handle dried fruit are no longer fumigating with hydrocyanic acid. You can be sure they will never make that mistake again.

SALISBURY:
That's fine, and this one time you took the contaminated raisins off the market, before anybody else besides this one woman got sick.

CAMPBELL:
Yes. Nearly 300,000 pounds.

SALISBURY:
Seems you concentrated your efforts, last year, on control of food adulterations that affect the public health.

CAMPBELL:
Well, any year, the Administration devotes practically two-thirds of its time to forms of adulteration in food and drugs that have a more or less direct bearing on public health. Last year, we inspected some forty-eight thousand samples of food and fifteen thousand of drugs. Also, we had to examine more food and drugs at the ports. In 1937, we inspected more than thirty-five thousand importations.

SALISBURY:
And these imports included -- what.

CAMPBELL:

Oh, spices, nuts, cocoa beans, frozen eggs, dates, figs, coffee, tea --

SALISBURY:

Tea! How much tea -- last year.

CAMPBELL:

More than ninety-one and a half million pounds. Under the Tea Act, all tea imports must be examined for actual taste -- for cup quality.

SALISBURY:

Now, leaving the imports, what other foods required special attention last year?

CAMPBELL:

Cream and butter -- and sea-foods. Both salmon and tuna required considerable attention. But now they're showing a gratifying improvement. And the campaign for clean butter and cream goes steadily on.

SALISBURY:

And what about fresh fruits and vegetables and the spray-residue situation.

CAMPBELL:

We're almost out of the woods on that problem.

SALISBURY:

Good. That is good news.

CAMPBELL:

Most of the fruit-producing States are collaborating effectively with the Federal Government.

SALISBURY:

You mean fruit and vegetables are examined for excessive spray residue -- before they leave State borders.

CAMPBELL:

That's right. Federal workers examined more than five thousand fruit and vegetable samples last year, but State workers examined more than eighty-five thousand. In addition, the industry is very generally installing adequate equipment to wash the spray residue from the fruit right at the orchard.

SALISBURY:

That ought to save the Food and Drug Administration a lot of work.

CAMPBELL:

Yes, it does. It gives us more time for protecting the people who use other products. Cod-liver oil, for example. Last year the Administration tested the vitamin D value of 900,000 gallons of imported cod-liver oil.

SALISBURY:
How did it measure up?

CAMPBELL:
About one third of it was short in vitamin D. For that reason, we didn't let it enter the country.

SALISBURY:
Switching from imports, what about vitamin products made in this country. Do they contain all the vitamins claimed for 'em?

CAMPBELL:
Not always. A good many lack the vitamins claimed on the label. We've had to enlarge our Vitamin Division -- to protect the people who use the many new vitamin products.

SALISBURY:
Well, it's the age of vitamins, all right, but we want to be sure. . . Now Mr. Campbell, let's go back to the emergency work of the Food and Drug Administration. Some time ago we heard a good many reports of death caused by a poisonous drug, elixir --

CAMPBELL:
Sulfanilamide.

SALISBURY:
That's it. Elixir sulfanilamide. I believe this drug, elixir sulfanilamide, has killed, to date -- more than seventy people.

CAMPBELL:
Seventy-five, to date.

SALISBURY:
That many!

CAMPBELL
Twenty others who took the drug have died, but the doctors haven't yet proved the "elixir" was entirely responsible. The ninety-five who were killed lived in fifteen States -- as far east as Virginia, as far west as California. The drug was sold to people all over the country -- in no less than thirty-three States.

SALISBURY:
But you've accounted for every gallon that was sent out.

CAMPBELL:
Yes, for every one of the 240 gallons. We actually rounded up more than 228 gallons. About 11 gallons were sold as medicine to scores of people. All too many of the people who took it as medicine, died. We were able to locate about half of the 11 gallons which had been sold on prescription. Before we started our campaign, there was enough of the elixir, on the shelves of drug stores in 33 States, to kill five or ten thousand people.

SALISBURY:
But you got it back before most of it had a chance to do its deadly work.

CAMPBELL:
We did.

SALISBURY:
I understand this "elixir" was not tested for its effect on human life, before it was offered for sale.

CAMPBELL:
That's correct.

SALISBURY:
The Food and Drugs Act doesn't require that new drugs be tested before they're put on the market.

CAMPBELL:
That's true. Neither does the law prohibit the sale of deadly poisons for medicinal purposes.

SALISBURY:
Well, under those circumstances, will you explain to us how the Food and Drug Administration could stop these bullets of death in their flight?

CAMPBELL:
By using the technical charge that the word "elixir" falsely implied an alcoholic solution. That was the only legal way we could seize the bottles.

SALISBURY:
Because this so-called "elixir" was not an alcoholic solution.

CAMPBELL:
It was a diethylene glycol solution. If the drug had been called a solution, instead of an elixir, we could not have brought a charge of violating the Food and Drugs Act.

SALISBURY:
Even though it killed the people who took it.

CAMPBELL:
Yes.

SALISBURY:
I understand the diethylene glycol was entirely responsible for the deadly effect of the so-called elixir.

CAMPBELL:
Yes, it was. As you know, sulfanilamide alone, properly used, is highly important in the control of dangerous infections.

SALISBURY:
Yes, I realize that.

CAMPBELL:

Now, the killings caused by this so-called "elixir" were spectacular -- no doubt about that. But aside from the fact that a lot of people died within a short time, the "elixir" tragedy was only a repetition of what has frequently happened in the past.

SALISBURY:

You mean deaths caused by other dangerous drugs. Dinitrophenol. . . .

CAMPBELL:

Dinitrophenol, cinchophen, and others.

SALISBURY:

Well now I'm going to ask you to give us, briefly, the recommendations for remedying this situation made at the request of Congress: The conclusions of the report on the Elixir sulfanilamide deaths that the Department of Agriculture made pursuant to resolutions of both Senate and House.

CAMPBELL:

I'll be very glad to do that. You know, Mr.Salisbury, that the full 34-page report, on deaths due to elixir-sulfanilamide, is now available.

SALISBURY:

Yes, I do know that. Thank you for reminding me of it. We'll mention the report again later on. But now, if you'll give us briefly, the conclusions of this report.

CAMPBELL:

Well, to begin with, let me recall to listeners that Congress was already considering revision of the present Food and Drugs Act. We were not asked for a report on the provisions of that proposed legislation. We recommended things that might be done in addition. We recommended legislation--

One, to license control of new drugs -- drugs like this "Elixir of Sulfanilamide" -- so they will not be generally distributed until shown, by test, to be safe for use.

Two, to prohibit drugs which are dangerous when administered in accordance with the manufacturer's directions.

Three, to require that drug labels bear appropriate directions for use, and warnings against probable misuse.

Four, to prohibit secret remedies, by requiring that labels disclose fully the composition of the drug.

SALISBURY:

So that both the physician, and the consumer who acts as physician to himself, so that both will know what they're using.

CAMPBELL:

That's right. The four provisions I've outlined were sent to Congress, at the request of Congress. The Department recommends them to safeguard the

public against a repetition of the "elixir"killings.

SALISBURY:

Thank you very much, Mr. Campbell, for bringing us up to date on what's being done to protect consumers from unwholesome and dangerous foods and drugs. Now about that report on Elixir Sulfanilamide, transmitted from the Secretary of Agriculture to Congress. Any one who wants it may have a copy of this report, if he'll send his name and address to the Food and Drug Administration, Washington, D. C.

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BREEDING WORK WITH SMALL FRUITS

A radio interview between Gove Hambidge, Office of the Secretary, and Morse Salisbury, Office of Information, broadcast Wednesday, January 12, 1938, in the Department of Agriculture period, National Farm and Home Hour, by 93 stations associated with the National Broadcasting Company.

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--ooOOoo--

SALISBURY:

I think that among the most delicious things nature has given to man on this good earth are the small fruits. Just to name them is enough to make this man's mouth water. Concentrate on this list a minute and see if you don't feel the same way. First there's strawberry shortcake heaped with whipped cream. Now deep-dish blueberry pie, running with dark juice. Then a bowl of red raspberries swimming in cream. Then blackberry cobbler topped with luscious hard sauce. Now a big slice of tart gooseberry pie. Next some clear, quivering currant jelly on a hot biscuit, with a little cream cheese --

HAMBIDGE:

Call a halt, Morse! You'll positively make it impossible for me to go on with this broadcast. It's one o'clock and I haven't had a bite to eat since breakfast.

SALISBURY:

For the information of our listeners, the violent protest you just heard was made by the obviously hungry editor of the 1937 Yearbook of Agriculture - Gove Hambidge by name. He's here today to talk to us about breeding work with some of these small fruits I've been describing. Do you think it's nice to interrupt when I was just giving you such a good send-off, Gove?

HAMBIDGE:

You may call it a send-off, Morse, but I'd say it was more like dangling a steak in front of the lion's cage at feeding time.

SALISBURY:

Well, maybe it is cruelty to animals, at that. Let's change the subject. Now as I said, nature gave us these delicious small fruits that originally were picked wild in the woods and fields. But some were good, some were poor. Then farmers began digging up plants with the best and biggest fruit and growing them in their gardens. That went on for a long time - hundreds of years.

HAMBIDGE:

The famous Cuthbert raspberry, Morse, was just such a chance seedling. It was found back in 1805 - right in New York City, by the way. That is, the place where it was found is now part of New York City.

(over)

SALISBURY:

And when wild raspberries grew in New York, wild bulls and bears used to wander in what is now Wall Street. They still do, I believe. It seems to me I've heard of the bulls and bears of Wall Street getting the raspberry, too - only it's another kind of raspberry, not the Cuthbert variety.

HAMBIDGE:

Are you changing the subject again, Morse?

SALISBURY:

No, No. I'm still talking about raspberries. What I was going on to say was that today the job of improving these small fruits is largely in the hands of scientific breeders. George W. Darrow tells about their work with raspberries, blackberries, currants, and gooseberries in two articles in the 1937 Yearbook of Agriculture. Gove, doesn't Darrow report pretty good progress in the breeding of raspberries?

HAMBIDGE:

Decidedly so. For instance, Morse, the Latham raspberry is now the leading variety grown in the Eastern United States. It was a product of hybridizing work by breeders at the Minnesota State station. It's a beautiful berry, in my opinion. I've grown it for several years up home. The bushes are hardy and loaded with big firm berries that ripen late in the season. Just a few years ago the Minnesota station got out another raspberry, the Chief, that's a top-notch product. The New York station at Geneva has developed the June and Newburgh. Darrow says that 10 years ago it would have been considered impossible to get raspberries as enormous as those that have come out of the more recent selections in New York, Oregon, and Washington State.

SALISBURY:

Aren't there some new things stirring in the raspberry work, Gove? It seems to me I've heard Darrow talk enthusiastically about the possibility of using wild raspberries from the far corners of the earth.

HAMBIDGE:

You probably have, Morse. He's very keen about that. He points out that our present cultivated raspberries are only a drop in the bucket compared with the number of wild species available. In eastern and southern Asia alone, for instance, there are nearly 200 species of wild raspberries. Some trail on the ground. Some grow 14 feet high and have canes three inches thick. The berries range in color through yellow, orange, red, lavender, purple, wine color, and black. Some have leaves like grape foliage, others like hawthorn, bamboo, viburnum, maple and apple. In other words, here's a rich storehouse of characteristics that, through proper crossing, might give us new types of raspberries of great value. That work is just beginning - and it's very fascinating.

SALISBURY:

Well, I should say that we have some darn good raspberries right now - but apparently the breeders have just got their sleeves rolled up to do a real job.

HAMBIDGE:
That's about right, Morse.

SALISBURY:
Now how about blackberries, Gove?

HAMBIDGE:
Well, not so much has been done there, but experimental work is under way at nearly a dozen different stations. The breeders are after hardy, productive, disease-resistant varieties with high flavor. They also want to breed blackberries without thorns, Morse.

SALISBURY:
Well, that would certainly be a benefit to mankind. I've taken some cruel and unusual punishment when I went out blackberrying in my younger days. I don't know which was worse - the blackberry thorns or the poison ivy.

HAMBIDGE:

Well, I don't know whether they will ever breed the poison out of poison ivy - but there are true thornless varieties that can be used to breed the thorns out of blackberries. In the breeding material there are also varieties with most of the other characteristics breeders want - fruit with small seeds, for instance, and plants resistant to cold and to drought and to various diseases, including orange rust. There are also South American varieties with huge berries that might possibly be crossed with our North American blackberries, though they belong to quite a different group botanically.

SALISBURY:
Well, that all sounds promising. Have any new varieties of blackberries come out of the breeding work of the stations or the Department?

HAMBIDGE:
Yes - four have been introduced so far. North Carolina introduced the Cameron just a year or so ago. It's a cross between the Young and the Lucretia dewberries - and it's thornless, disease-resistant, and has a high flavor. South Dakota has introduced a hardy dewberry, the Siberian. Texas has introduced the Nessberry - a cross between a wild southern dewberry and a raspberry; it's notable for drought resistance. And the Department of Agriculture introduced the Brainerd about five years ago.

SALISBURY:
Well, I guess we've now gotten around to the gooseberry pie and the currant jelly, Gove. What's being done to give us better currants and gooseberries?

HAMBIDGE:
As you know, the principal complication there, Morse, has been that both currants and gooseberries spread the white pine blister rust. In fact, the blister rust can only spread to pines from currants or gooseberries. That means that wherever pines are important, the growing of those berries is usually prohibited by State laws - and as a result, in the past few years the acreage has been enormously reduced.

SALISBURY:

Well, why couldn't the plant breeders find or breed berries that won't act as hosts to blister rust?

HAMBIDGE:

That's what they'd like to do, of course. As a matter of fact, a new red currant, the Viking, has been introduced from Norway that seems to be immune to blister rust. Within the past two or three years some of the experiment stations have been testing it out. If it proves to be as good as it looks right now, it will probably be used as is, and also in breeding. As for gooseberries, the cultivated varieties, according to Darrow, are very resistant to blister rust. So in both cases the situation may be considered at least hopeful.

SALISBURY:

Well, I hope they succeed in getting rid of that difficulty. Currants and gooseberries are too good to lose. Aside from the question of blister rust, Gove - is anything else being done in the breeding work with currants and gooseberries?

HAMBIDGE:

Yes, in a few places.... South Dakota has introduced a number of gooseberries, and also some black currants. North Dakota has brought out some gooseberries. The Geneva station in New York is working with both these fruits and has introduced one gooseberry. Minnesota has introduced a successful red currant and a hybrid gooseberry. Work with gooseberries is being done in Illinois. The Department of Agriculture introduced a new gooseberry a few years ago, and is working with currants too. Darrow thinks there are especially good possibilities in gooseberry breeding. Generally speaking, however, Americans haven't been as much excited about gooseberries as people in some other countries. In England, for instance, they've held regular gooseberry shows and offered prizes for the biggest berries, so there was a real incentive to do some good breeding work. Interest seems to be increasing in the United States, and there's no reason why we shouldn't get just as good results.

SALISBURY:

Well, I think you've covered the ground fairly well for today, Gove. If you'll wait a few minutes, I move that we both go out and get that delayed lunch -- and top it off with gooseberry pie or raspberry jam.

HAMBIDGE:

The motion is seconded and carried unanimously, Morse.

SALISBURY:

I'll just remind our listeners again that this discussion is one of a series on breeding work with fruits and vegetables, based on the 1937 Yearbook of Agriculture. The Yearbook is distributed by Members of Congress and when their free supply is exhausted it may be obtained from the Superintendent of Documents, Washington, D. C., for $2 a copy.

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AGRICULTURAL PROGRESS IN GEORGIA

A radio talk by J. William Firor, Head, Department of Agricultural Economics and Rural Sociology, University of Georgia, Athens, Georgia, broadcast during the National Farm and Home Hour Monday, January 17, 1938, by the National Broadcasting Company and a network of 85 associated radio stations.

FEB 2 1938
U. S. Department of Agriculture

--ooOooo--

As Mr. Kadderly has said, I am to talk to you about recent agricultural progress in Georgia.... the largest State east of the Mississippi River. But, before getting down to details, let me divide the State into three parts, for the purpose of this discussion..... in order that you may better visualize what we are doing, and why. First, there is the extensive coastal plains area in the South; second, the Piedmont Plateau and limestone valleys in the north and central parts of the State; and third, the mountains of the north..... the southern end of the Appalachians.

Now, let's look more closely at that first area..... the coastal plains in the southern part of the State..... a semi-tropical area some 20 million acres in extent.

Before the War, cotton and lumbering almost excluded all other farm activities. Cotton is still the most important single source of farm income. Other important sources are tobacco, peanuts, forest products, naval stores, peaches, watermelons, pecans, cane syrup, early vegetables, and honey.

Now -- as to the Piedmont Plateau and Limestone Valleys. This is the old cotton plantation area..... and has been cropped almost exclusively to cotton for more than a hundred years. No substantial progress has been made in finding intensive crops to take the place of needed decreases in cotton acreage. The land is rolling to steep, the winters are open, and rainfall torrential at times. Erosion has been and is today the problem of the area.

Under the old plantation system considerable success was realized in soil conservation. But, with the breaking down of the self-sufficient economy of the old days erosion was accelerated. I should say, therefore, that the soil conservation program of recent years is the most progressive step taken in this part of Georgia in a generation. Georgia has made provision, through recent legislation, to capitalize on federal soil conservation activities. Farmers are now setting up districts which may plan and carry into effective operation programs of soil conservation.

Now we come to the third area I mentioned -- the mountains. Here we find steep timbered slopes and fertile, narrow valleys. The Federal Forest Service has undertaken the reforestation of the mountainsides in the national forests of Georgia. This reforestation program has a two-fold value; it is providing some income from timber and at the same time protecting farm lands below from flooding.

(over)

Farm income for the whole state was destructively low in 1932. Although farm income increased 134 percent by 1935 and has been near this higher level since, it is still insufficient. The total farm income is taken up in living and current expenses and our farmers on the whole have therefore not had the money needed for long time investments in soil conservation and improving the productiveness of their farms.

Now, let me sum up: Agricultural progress is an accomplished fact in the southern half of the state because farmers there have a greater number of enterprises from which they are getting a larger income.

In the Piedmont Plateau and limestone valleys we at last see a way to improve what has been a declining agriculture.... and the foundation of this improvement is soil conservation. In the mountains erosion is being prevented, floods are being controlled, timber production has become a source of income and the recreational values of these mountains are being developed.

I have tried to show you that today the farmers of Georgia have in mind carrying forward practices that they now believe will give to them a better income and keep for their children a better state in which to farm.

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"LOW COST HOUSES -- READY-MADE"

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, delivered during the Department period of the National Farm and Home Hour Monday, January 17, 1938, and broadcast by the National Broadcasting Company and a network of 93 associated radio stations.

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MORSE SALISBURY:

I'm here to hold Josephine Hemphill to her promise to keep us well informed this year, on practical news for consumers. Josephine what was that New Year resolution motto of yours -- Labor Omnia --

JOSEPHINE HEMPHILL:

You mean "Work Conquers Everything"

SALISBURY:

Yes. How's the "conquering" coming along.

HEMPHILL:

Fine. It's now the seventeenth of January -- and I'm still keeping a New Year resolution.

SALISBURY:

(Most remarkable thing I ever heard of.) All right -- what's your news for consumers?

HEMPHILL:

Mr. Salisbury, would you like to have a modern four-room house, that could be put together in one week?

SALISBURY:

You mean a real house?

HEMPHILL:

A real, modern, four-room house. With a living room, kitchen, two bedrooms, bath room, utility room, --

SALISBURY:

And fully equipped, I suppose, with a furnace -- and electric refrigerator.

HEMPHILL:

Absolutely! (I mean it really is.) With kitchen cabinets, with bathroom fixtures, with plumbing, with --

SALISBURY:

You're stringing me.

HEMPHILL:

With electric wiring!

(over)

SALISBURY:
Huh?

HEMPHILL:
The house, I mean. And it's insulated, fire resistant, protected against moisture condensation in the walls, against decay, and insect attack.

SALISBURY:
If this house is not a figment of your imagination -- How long will it last, after only a week is spent putting it together?

HEMPHILL:
Under normal conditions, it will last -- one hundred years.

SALISBURY:
What?!!

HEMPHILL:
Is that long enough?

SALISBURY:
That would seem to take care of a man as old and full of years as I am.

HEMPHILL:
(I hope so.)

SALISBURY:
What's the cost of this house.

HEMPHILL:
The cost? Well, when the time comes that these houses can be made by mass production methods -- the cost will be in the neighborhood of $3,000. You've heard about the frameless wooden houses, developed by the Forest Service.

SALISBURY:
Well now of course I have. That is, I knew they were working on these houses, in Madison, Wisconsin, at the Forest Products Laboratory. As a matter of fact, when I was in Madison two years ago, I saw one of these frameless wooden houses.

HEMPHILL:
Oh no, Morse! What you saw, two years ago, was just the beginning. The house they had two years ago was nothing like the ones they've developed since.

SALISBURY:
Even then, it was a mighty interesting piece of work. Have they got these houses to the point where you can actually send for one, and put it up in one week? Windows, doors, plumbing, furnace?

HEMPHILL:
Well, you know the Forest Products Laboratory is a Government research organization.

SALISBURY:

Yes of course I know that the Forest Service is not selling houses; it is just doing the scientific work necessary to make possible l w-cost construction with wood.

HEMPHILL:

But commercial companies are already showing interest in the type of construction development in Madison -- and no doubt before long enterprising companies will be offering these houses for sale -- at moderate prices.

SALISBURY:

Now that new type of construction, as I remember, is based on what they call the "plywood panel."

HEMPHILL:

That's right. And can you explain "plywood panel"?

SALISBURY:

Can you?

HEMPHILL:

Sure I can. I learned about plywood from Mr. Trayer.

SALISBURY:

Meaning Mr. George W. Trayer, Chief of the Division of Forest Products Research.

HEMPHILL:

Yes. He told me about the model four-room house now on exhibit in Madison -- the one built to demonstrate the results of their research. Thousands of people have already seen it. By the way, that's the house Mrs. Roosevelt visited a few weeks ago. Did you read her comments?

SALISBURY:

Why I don't believe I did, Jo.

HEMPHILL:

She said this new type of construction may be one of the solutions to the low-cost housing problem. And she described the house. It's made of plywood, glued to an inside framework, with insulating material packed between the plywood sheets. It's equipped with plumbing, heating, and a very complete kitchen.

SALISBURY:

What kind of roof? Or do you know.

HEMPHILL:

Yes, the house on display in Madison has a flat roof. Mr. Trayer says they also have plans for houses with pitched roofs.

SALISBURY:

Are they making two-story houses yet?

HEMPHILL:

They're just finishing a two-story house, now -- a house with a pitched roof. These houses can be one-story or two -- with a flat roof, or with a pitched roof. Yet -- they're built without beams, without studding, or stringers, or rafters. You can build the house with a cellar, or without.

SALISBURY:

Now that's all very interesting -- but Jo, you haven't yet explained the plywood panel type of construction. And I understand that's the whole secret of this new type of house.

HEMPHILL:

Yes, it is. Well, the usual frame house -- your own house for example -- has a framework of timbers, with clapboards nailed on the outside, and lath and plaster on the inside.

SALISBURY:

Yes --

HEMPHILL:

But these new frameless houses are built of what they call "prefabricated" plywood panels. Four feet wide, and made by glue-welding sheets of plywood to both sides of a light interior framework.

SALISBURY:

I see.

HEMPHILL:

As Mr. Trayer explained it, the house is based on the use of standard units, sections, or panels -- to be made in large quantities by factory methods. And then assembled quickly, and without waste -- wherever you want your home.

SALISBURY:

You say these panels are four feet wide. How thick are they?

HEMPHILL:

Three inches -- the wall panels. But they're stronger than the usual two-by-four stud walls.

SALISBURY:

How thick are the floor panels?

HEMPHILL:

Six inches -- and stronger than the ordinary two-by-ten joists in a frame house.

SALISBURY:

Were you stating a fact when you said these houses would last a hundred years?

HEMPHILL:

Yes sir -- I was. Experiments at Madison show that under normal conditions plywood panels will last as long as the wood in some of the frame houses a hundred years old or more. You see the glue in the panels is very strong. It makes the wood as strong as if it had grown in one solid piece.

SALISBURY:

Well I know they're doing some remarkable research in the Forest Products Laboratory. And certainly one thing needed nowadays is a house low in first cost, as well as low in depreciation and upkeep cost. And one that can be put up at short notice.

HEMPHILL:

And very important, Mr. Salisbury -- the house must be attractive.

SALISBURY:

Granted, Miss Hemphill. Say, does this "prefabrication" mean the houses will all look alike?

HEMPHILL:

No indeed. That's one of the nice things about the panel system. It's flexible. You can choose your own design.

SALISBURY:

Well I must say the frameless house developed in Madison seems to meet all requirements a sensible person would ask for. What's the wood they're using? How big are the rooms? The floor space.

HEMPHILL:

The floor space of the one-story house is 24 by 36. The living room's 12 by 20. I'm sorry I don't remember the size of the kitchen or the two bedrooms -- or the bath and connecting halls and utility room.

SALISBURY:

This sounds like a six-room house.

HEMPHILL:

(It does.) And the closets! The big bedroom has two closets, the small bedroom has a wardrobe closet, and off the main hall there's a coat closet and a linen closet.

SALISBURY:

Now come out of the closets, and tell us what kind of wood they're using. In the walls, for example.

HEMPHILL:

The walls in the entrance hall and living room are of birch, in natural finish. The living room's a beauty -- walls of natural finish birch, and ceiling painted a light, attractive color.

SALISBURY:

What kind of wood in the floors.

HEMPHILL:

Birch-faced plywood. Except in the kitchen and utility room -- there the floors are made of Douglas fir plywood. Morse, if we had more time, I'd like to go on and describe the inside of this house, because that really does appeal to me most particularly -- especially the kitchen. Shall I do that?

SALISBURY:

Some other time, Jo. I think right now consumers would like to know more about the scientific research.

HEMPHILL:

Very well. Do you know what's meant by the "stressed covering" principle?

SALISBURY:

Why yes, I know that. The "stressed covering" principle -- and I take it that's the principle used in the plywood panels -- that's the same principle, Jo, you find in airplane wings. The outer shell and the framework are welded together -- so you get one single piece of great strength. And great endurance.

HEMPHILL:

(You do know.) Mr. Trayer told me the plywood coverings on the panels help to carry the load -- the total load -- so you don't need heavy studding, and joists, and rafters. Morse, in this house, you can't sing till the rafters ring.

SALISBURY: (BURSTING INTO SONG)

Sing till the birch-faced-plywood rings. (What's wrong with that.)

HEMPHILL:

(Don't ask me.)

SALISBURY:

(I won't. You might tell me.) Jo, you said these houses are protected against moisture condensing in the walls.

HEMPHILL:

That's true. In the outside walls -- in each panel -- there's a moisture barrier. And each panel's insulated. Some such material as mineral wool is placed right in the panels. Another thing about these houses -- the fire resistance is very high. They pass the most rigid tests of the National Association of Fire Underwriters.

SALISBURY:

One or two more questions -- What about paint.

HEMPHILL:

When you get your house, each panel's painted with a priming coat of aluminum paint and the first coat of house paint. When the house is assembled, you put on the second coat yourself.

SALISBURY:
Any color you like?

HEMPHILL:
Any color that appeals to you.

SALISBURY:
All right. Now tell us about plumbing lines.

HEMPHILL:
Plumbing lines -- and electrical lines -- are built into the panels. You make the connections when you fit the panels together -- in the finished house.

SALISBURY:
And windows and doors are built into the panels, of course.

HEMPHILL:
Yes -- so you can place them wherever you like.....Morse, doesn't it seem to you this is one of the most -- usable -- kinds of research ever done by the Department?

SALISBURY:
Yes, I think it is.

HEMPHILL:
Just think of being able to get a low-cost modern house that can be put up on short notice. And just imagine! Do you know that first house in Madison was assembled in only three days?

SALISBURY:
Three days . . . I thought you said it would take a week --

HEMPHILL:
Oh! What I meant --

SALISBURY:
You meant it would take me a week. I got it.

HEMPHILL:
Oh, it would take me at least ten days, I'm sure -- and even then I'd likely have to call on you, or Mr. Troyer, so I wouldn't get a window panel on the roof.

SALISBURY:
All right -- we'll help you out, Jo.

HEMPHILL:
Thank you.

SALISBURY:
And now, you know there's one question in the mind of every consumer who's interested in these modern frameless houses -- which incorporate the latest scientific findings in housing research. That question is --

HEMPHILL:

That question is: Where can we get more information about these houses?

SALISBURY:

That's the question. And the answer?

HEMPHILL:

The answer: From the Forest Products Laboratory, Madison, Wisconsin. I told Mr. Trayer they'd get a lot of questions. He says they're prepared.

SALISBURY:

That's fine. Now let me repeat that address. Everybody interested in the new type of low-cost housing we've just described may get more information by writing to the Forest Products Laboratory, United States Forest Service, Madison, Wisconsin.

###

BUREAU OF AGRICULTURAL ECONOMICS
U. S. DEPARTMENT OF AGRICULTURE
MAR 15 1938

"LOW COST HOUSES -- READY-MADE"

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, delivered during the Department period of the National Farm and Home Hour Monday, January 17, 1938, and broadcast by the National Broadcasting Company and a network of 93 associated radio stations.

--oOo--

MORSE SALISBURY:

I'm here to hold Josephine Hemphill to her promise to keep us well informed this year, on practical news for consumers. Josephine what was that New Year resolution motto of yours -- Labor Omnia --

JOSEPHINE HEMPHILL:

You mean "Work Conquers Everything"

SALISBURY:

Yes. How's the "conquering" coming along.

HEMPHILL:

Fine. It's now the seventeenth of January -- and I'm still keeping a New Year resolution.

SALISBURY:

(Most remarkable thing I ever heard of.) All right -- what's your news for consumers?

HEMPHILL:

Mr. Salisbury, would you like to have a modern four-room house, that could be put together in one week?

SALISBURY:

You mean a real house?

HEMPHILL:

A real, modern, four-room house. With a living room, kitchen, two bedrooms, bath room, utility room, --

SALISBURY:

And fully equipped, I suppose, with a furnace -- and electric refrigerator.

HEMPHILL:

Absolutely! (I mean it really is.) With kitchen cabinets, with bathroom fixtures, with plumbing, with --

SALISBURY:

You're stringing me.

HEMPHILL:

With electric wiring!

(over)

SALISBURY:
Huh?

HEMPHILL:
The house, I mean. And it's insulated, fire resistant, protected against moisture condensation in the walls, against decay, and insect attack.

SALISBURY:
If this house is not a figment of your imagination -- How long will it last, after only a week is spent putting it together?

HEMPHILL:
Under normal conditions, it will last -- one hundred years.

SALISBURY:
What?!!

HEMPHILL:
Is that long enough?

SALISBURY:
That would seem to take care of a man as old and full of years as I am.

HEMPHILL:
(I hope so.)

SALISBURY:
What's the cost of this house.

HEMPHILL:
The cost? Well, when the time comes that these houses can be made by mass production methods -- the cost will be in the neighborhood of $3,000. You've heard about the frameless wooden houses, developed by the Forest Service.

SALISBURY:
Well now of course I have. That is, I knew they were working on these houses, in Madison, Wisconsin, at the Forest Products Laboratory. As a matter of fact, when I was in Madison two years ago, I saw one of these frameless wooden houses.

HEMPHILL:
Oh no, Morse! What you saw, two years ago, was just the beginning. The house they had two years ago was nothing like the ones they've developed since.

SALISBURY:
Even then, it was a mighty interesting piece of work. Have they got these houses to the point where you can actually send for one, and put it up in one week? Windows, doors, plumbing, furnace?

HEMPHILL:
Well, you know the Forest Products Laboratory is a Government research organization.

SALISBURY:

Yes of course I know that the Forest Service is not selling houses; it is just doing the scientific work necessary to make possible low-cost construction with wood.

HEMPHILL:

But commercial companies are already showing interest in the type of construction development in Madison -- and no doubt before long enterprising companies will be offering these houses for sale -- at moderate prices.

SALISBURY:

Now that new type of construction, as I remember, is based on what they call the "plywood panel."

HEMPHILL:

That's right. And can you explain "plywood panel"?

SALISBURY:

Can you?

HEMPHILL:

Sure I can. I learned about plywood from Mr. Trayer.

SALISBURY:

Meaning Mr. George W. Trayer, Chief of the Division of Forest Products Research.

HEMPHILL:

Yes. He told me about the model four-room house now on exhibit in Madison -- the one built to demonstrate the results of their research. Thousands of people have already seen it. By the way, that's the house Mrs. Roosevelt visited a few weeks ago. Did you read her comments?

SALISBURY:

Why I don't believe I did, Jo.

HEMPHILL:

She said this new type of construction may be one of the solutions to the low-cost housing problem. And she described the house. It's made of plywood, glued to an inside framework, with insulating material packed between the plywood sheets. It's equipped with plumbing, heating, and a very complete kitchen.

SALISBURY:

What kind of roof? Or do you know.

HEMPHILL:

Yes, the house on display in Madison has a flat roof. Mr. Trayer says they also have plans for houses with pitched roofs.

SALISBURY:

Are they making two-story houses yet?

HEMPHILL:

They're just finishing a two-story house, now -- a house with a pitched roof. These houses can be one-story or two -- with a flat roof, or with a pitched roof. Yet -- they're built without beams, without studding, or stringers, or rafters. You can build the house with a cellar, or without.

SALISBURY:

Now that's all very interesting -- but Jo, you haven't yet explained the plywood panel type of construction. And I understand that's the whole secret of this new type of house.

HEMPHILL:

Yes, it is. Well, the usual frame house -- your own house for example -- has a framework of timbers, with clapboards nailed on the outside, and lath and plaster on the inside.

SALISBURY:

Yes --

HEMPHILL:

But these new frameless houses are built of what they call "prefabricated" plywood panels. Four feet wide, and made by glue-welding sheets of plywood to both sides of a light interior framework.

SALISBURY:

I see.

HEMPHILL:

As Mr. Trayer explained it, the house is based on the use of standard units, sections, or panels -- to be made in large quantities by factory methods. And then assembled quickly, and without waste -- wherever you want your home.

SALISBURY:

You say these panels are four feet wide. How thick are they?

HEMPHILL:

Three inches -- the wall panels. But they're stronger than the usual two-by-four stud walls.

SALISBURY:

How thick are the floor panels?

HEMPHILL:

Six inches -- and stronger than the ordinary two-by-ten joists in a frame house.

SALISBURY:

Were you stating a fact when you said these houses would last a hundred years?

HEMPHILL:

Yes sir -- I was. Experiments at Madison show that under normal conditions plywood panels will last as long as the wood in some of the frame houses a hundred years old or more. You see the glue in the panels is very strong. It makes the wood as strong as if it had grown in one solid piece.

SALISBURY:

Well I know they're doing some remarkable research in the Forest Products Laboratory. And certainly one thing needed nowadays is a house low in first cost, as well as low in depreciation and upkeep cost. And one that can be put up at short notice.

HEMPHILL:

And very important, Mr. Salisbury -- the house must be attractive.

SALISBURY:

Granted, Miss Hemphill. Say, does this "prefabrication" mean the houses will all look alike?

HEMPHILL:

No indeed. That's one of the nice things about the panel system. It's flexible. You can choose your own design.

SALISBURY:

Well I must say the frameless house developed in Madison seems to meet all requirements a sensible person would ask for. What's the wood they're using? How big are the rooms? The floor space.

HEMPHILL:

The floor space of the one-story house is 24 by 36. The living room's 12 by 20. I'm sorry I don't remember the size of the kitchen or the two bedrooms -- or the bath and connecting halls and utility room.

SALISBURY:

This sounds like a six-room house.

HEMPHILL:

(It does.) And the closets! The big bedroom has two closets, the small bedroom has a wardrobe closet, and off the main hall there's a coat closet and a linen closet.

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Yes, I think it is.

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SALISBURY:
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HEMPHILL:
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Thank you.

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###

BREEDING BETTER APPLES AND PEARS

A radio discussion between Gove Hambidge, Editor, Yearbook of Agriculture, and Wallace Kadderly, Office of Information, broadcast Friday, January 21, 1938, in the Department of Agriculture period, National Farm and Home Hour.

FEB 2 1938
U. S. Department of Agriculture

---ooOoo---

KADDERLY:

. . . Thank you Everett--and greetings, everyone, from Washington. Now we are going to hear from Gove Hambidge. He is again reporting to you as editor of the 1937 Yearbook of Agriculture. This book covers modern breeding work with all kinds of fruits and vegetables. Today Gove has elected to talk about what the breeders are doing with two very important fruits - apples and pears. J. R. Magness is the man who has general charge of the breeding work with these two fruits in our Bureau of Plant Industry, and today's discussion is based on his two articles in the Yearbook. I'm not going to add anything more to this introduction because I know Gove is anxious to get started.

HAMBIDGE:

Thank you, Wallace. I am anxious to get started because we're going to deal with a very large subject in a very short time.

KADDERLY:

Well, then, we're off. You might tell us first, how much work is going on in apple breeding in the United States. Is there very much interest in breeding new apples?

HAMBIDGE:

There decidedly is. At least 12 State stations, scattered over the country from Idaho to Maine, are working with apples, as well as our own Department of Agriculture. At most of these stations I suppose men will be out in the apple orchards this spring, carefully collecting pollen from selected apple blossoms and brushing it with little camel's-hair brushes onto the pistils of other selected apple blossoms - making crosses, in other words.

KADDERLY:

Well, I can't imagine any work more attractive on a sunny spring day. Bees among the apple blossoms - spring in the air - sunlight filtering down through the young leaves - Gove, there's a certain amount of poetry about this business of apple breeding.

HAMBIDGE:

I feel that way too. And the best part of the poem is the last line - when the breeder creates something like - well, say the Cortland apple, that cross between Ben Davis and McIntosh which was bred at the Geneva station in New York. When he finally creates something like that, beautiful in color, rich in flavor, with an odor like perfume - something that Americans will keep on growing and enjoying for generations after he is dead - well, Wallace, I don't know what a man could do in this world better than that.

KADDERLY:

Yes, it's a real achievement. And incidentally, Gove, doesn't it take nearly half a lifetime to produce and test a new hybrid apple?

(over)

HAMBIDGE:

Well, you know, it takes a long time to grow an apple tree from seed to fruiting. The whole job, from the time when the cross is first made to the time when the new variety has finished a thorough orchard test, may consume from 20 to 40 years.

KADDERLY:

There would be fewer poets if it took that long to write a poem.

HAMBIDGE:

Apple growers and apple breeders are patient men.

KADDERLY:

Let's see, modern scientific breeding is only about 40 years old. That means that we have hardly had time yet to get results from anything more than the very earliest crosses.

HAMBIDGE:

Magness brings out that point in his article on apple improvement. The Ben Davis-McIntosh cross was made at Geneva in 1898 - it must have been one of the first. The new variety, the Cortland, was introduced 17 years later, in 1915. Well, Wallace, two years ago, in 1935, Missouri introduced 6 new varieties of apples - and some of them were from crosses between Ben Davis and Jonathan that were made away back in 1901. Ever since about 1920 a few new varieties have been coming along from the State stations pretty regularly - quite a number of them within the past 5 or 6 years. For instance, Iowa has a new apple that was introduced in 1932. Minnesota has one that came out in 1936. New York introduced one in 1932. Ohio brought out 5 new varieties last year, 1937; one of them, by the way, is a cross between McIntosh and Delicious. South Dakota introduced 4 new apples between 1932 and 1934. So you see, we are beginning to get the results of the early breeding work.

KADDERLY:

I understand there are now tens of thousands of seedlings being grown for testing - and of course some of them will be the new varieties of the future. Do you think the apple-growing picture will be changed very much by this breeding work?

HAMBIDGE:

Yes, I certainly think it will. I think future generations of American farmers will be growing different, and better, apples than we are growing now.

KADDERLY:

But we have some pretty fine apples today, Gove. Considering that we started out with nothing but the small, sour apples that grow wild in Europe and Western Asia, the amount of progress has been extraordinary.

HAMBIDGE:

That's true enough. But modern scientific breeding that is intelligent, thorough, and carefully planned can give us still better results. Remember, it builds on top of those hundreds of years of patient but haphazard selection.

KADDERLY:

What are some of the improvements apple breeders have in mind, Gove? The principal ones, I mean.

HAMBIDGE:

Well, first - some of the finest-flavored, best apples we have won't keep well in cold storage. Why shouldn't we have top-notch varieties available all winter long? Then again, some of the very best apples aren't hardy enough to be grown in some places, or they're too susceptible to diseases, or they have other weaknesses. Why shouldn't we have more varieties that are good in every way - economical to grow as well as high in quality? Again, there's hardly an apple worth eating that can be grown in the far South - say within a couple of hundred miles of the Gulf. Why shouldn't people down there enjoy apples as well as the rest of us? Finally, in the most northern parts of the country, apple trees often take heavy punishment from freezing. Why not develop more apples with the propensities of a polar bear or an Eskimo?

KADDERLY:

From what I've seen of plant breeders, I imagine they'll keep on trying till they do most of those things, in one way or another. Well, this apple situation is interesting, but I'm afraid we've spent all the time we can on it, since we promised to talk about pears today too. What's outstanding in pear breeding, Gove?

HALBIDGE:

When it comes to pears, breeding is about the only hope we have for changing a situation that in the past has looked almost hopeless.

KADDERLY:

You mean fireblight, I suppose - the disease that makes the growing of first-rate pears impossible in most parts of the United States.

HALBIDGE:

That's right. Here's the situation in a nutshell. The early colonists brought pears into this country just as they did apples, and at first pear growing throve. But as early as 1780 a mysterious disease showed up in orchards in the Hudson River Valley, in New York. Where it came from, nobody knows to this day. Anyway, it spread and it spread - and the time came when any pear orchard was doomed in advance. It would last a few years; then the trees would catch this scorching, deadly disease and die like people struck by the Black Plague in medieval Europe.

KADDERLY:

And the development of spraying didn't do any good?

HALBIDGE:

In 1882 a pathologist named Burrill at the University of Illinois found the bacterium that causes fireblight - it's a bacterium that is spread in several different ways, but especially by insects, including the honeybees that pollinate the flowers. But even that discovery hasn't helped. No way has been found to control the disease by spraying. In the Northwest and in parts of California, where the pear industry is large and blight, uncontrolled, is disastrous, methods of carefully cutting away diseased parts of the tree and sterilizing the wounds have been worked out. A vital part of the procedure is the burning of all the diseased wood that is removed.

KADDERLY:

Something like the control of cancer in its early stages.

HAMBIDGE:
Yes - and very expensive when you have to cover large orchards every year.

KADDERLY:
But aren't there some varieties that don't catch the disease, Gove?

HAMBIDGE:
Yes. The Chinese or sand pear, for instance, is resistant. But the fruit is inferior - gritty, not smooth and mellow and rich like the fruit of the European pears. Well, certain natural hybrids between the sand pear and the European pear began to turn up that were somewhat resistant to fireblight too - Kieffer, for instance, and Le Conte. They too are far from being first-rate pears - but they're the only pears that can be grown where fireblight is too severe to permit growing the choicer varieties. Curiously, the little Seckel is the one European pear that resists the disease, but it is not adapted to all conditions. Besides, it's sterile to a large degree.

KADDERLY:
It's a good pear - has a peculiar flavor that I like.-- So I take it that the main job of pear breeders in this country is to breed high-quality pears that will resist fireblight?

HAMBIDGE:
That's the chief thing they're after, yes. And as Magness modestly puts it - if the pear breeders don't succeed within the next century, there's something seriously wrong with them.

KADDERLY:
The next century! Well, that shows patience and persistence, to say the least.

HAMBIDGE:
Magness points out that the raw material is available to breed almost any kind of pears we want - including fireblight-resistant varieties. For instance, F. C. Reimer, at the Oregon station, has an Anjou seedling - that is very resistant to blight. He came across it on a farm in Illinois. Material for hybridizin has been collected from all over the world. The thing now is to go ahead patientl with the breeding work. There have been lots of discouragements - but to me as a layman it looks as though some very worth while things may be accomplished in less than a hundred years.

KADDERLY:
Yes, I shouldn't be surprised if you and I would see some of them in our lifetime, Gove . . .

Let me remind you listeners that this discussion of apple and pear breeding is based on the articles by J. R. Magness in the 1937 Yearbook of Agriculture. When the Congressional supply of this book is exhausted, it will be on sale by the Superintendent of Documents, Washington, D. C., for $2 a copy.

#######

DANGEROUS FAT-REDUCING PREPARATIONS

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, delivered during the Department of Agriculture period of the National Farm and Home Hour Tuesday, January 25, 1938, and broadcast by a network of 93 radio stations associated with the National Broadcasting Company.

RECEIVED
☆ MAR 7 1938 ☆
U. S. Department of Agriculture

--ooOoo--

WALLACE KADDERLY:

And now -- facts for consumers about dangerous fat-reducing preparations. Morse. Salisbury and Josephine Hemphill are here to give this report for you. Morse, I was afraid you and Josephine wouldn't get up here on time when I saw you stop in the lunch room downstairs for a cup of coffee -- or something.

MORSE SALISBURY:

Coffee! No such luck!

JOSEPHINE HEMPHILL:

We stopped to get weighed.

SALISBURY:

We stopped to get me weighed. Wallace, before you've worked with Miss Hemphill very long, you'll find she's extremely literal. Not a spark of imagination. Not a spark!

KADDERLY:

Wait a minute! I thought Miss Hemphill had plenty of imagination.

HEMPHILL:

Morse, how could you expect me to imagine what you weigh. Show us your weight card -- and the fortune printed on the other side.

SALISBURY:

No ma'am. I don't show anybody this weight card. Read your own.

HEMPHILL:

Weight, as usual, 107. Fortune: "You are inclined to be very patient with the shortcomings of others."

SALISBURY:

Go on.

HEMPHILL:

"And you will always stick by a friend, through thick and thin." Now yours.

SALISBURY:

A man's weight is his own private business.

HEMPHILL:

You could swim. You could play ping-pong.

(over)

SALISBURY:
Will you kindly desist --

HEMPHILL:
And not eat so much chocolate pie.

SALISBURY:
Will you --

HEMPHILL:
And cake. I'll desist.

SALISBURY:
All right. Now before Miss Hemphill begins her report of dangerous fat-reducing preparations, in which the Federal Food and Drug Administration is particularly interested - I'd like to say that she's been acquainted with the work of the Administration for a number of years - and she knows what she's talking about. And now Josephine, please proceed.

HEMPHILL:
I hope everybody understands that I'm talking about how not to reduce. Because the other side is well taken care of - there's plenty of sound information for the over-weight - telling them how to reduce, safely and sanely. By eating sensibly, by taking sensible exercise.

SALISBURY:
(Don't look at me.)

HEMPHILL:
However, in several years' reporting for the Department of Agriculture, I find that every once in a while Mr. Campbell, Chief of the Food and Drug Administration, issues warnings against dangerous fat-reducers.

SALISBURY:
Make it clear, Jo, why these warnings to the public are necessary. The present Food and Drugs Act has only limited jurisdiction over products of this type -- so-called "slenderizers."

HEMPHILL:
Yes, that's the reason for occasional warnings - in the press and by radio. Now I'm going to classify all fat-reducing preparations into three main groups. The first group includes those that are not dangerous. They contain nothing but wholesome food, usually sold in small containers for one dollar or more.

SALISBURY:
Tell us how they reduce your weight.

HEMPHILL:
By starving you. The directions tell you to do without breakfast and lunch. Instead, you take a glass of liquid, made by dissolving a teaspoonful or two of the product in a glass of water. Obviously, if you decrease the amount of food you eat - I mean if you skip a couple of meals a day - naturally you'll reduce your weight.

SALISBURY:
Obviously.

HEMPHILL:
Well, as I said before, this first group of so-called fat reducers reduces by starvation.

SALISBURY:
You just don't take in so many calories a day. Now the second group.

HEMPHILL:
The second group is potentially dangerous. The preparations in this group contain powerful laxative drugs. It's true they may have some limited fat-reducing action -- they rush food through the body so quickly it doesn't have time to be digested, and absorbed. . . . Morse, I think you'd be surprised at the number of woman who believe there's a short cut to slimness. They honestly believe they can take certain pills, or salts, or powders,-- even chewing gum -- and laxatives and dangerous drugs -- and that the extra pounds will just slither away.

SALISBURY:
Like magic. But the continued use of laxatives -- fat-reducing preparations containing laxatives -- is apt to be harmful.

HEMPHILL:
Yes, the continued use of purgative drugs is not calculated to improve anybody's health.

SALISBURY:
On the contrary, serious injury may result. Now the third group of fat-reducers -- the ones that contain potent and highly dangerous drugs.

HEMPHILL:
The third group -- and this is the group that makes it especially necessary to issue warnings -- includes preparations that contain such dangerous drugs as dinitrophenol.

SALISBURY:
Jo, Mr. Campbell mentioned dinitrophenol two weeks ago, when he reported on last year's work of the Food and Drug Administration.

HEMPHILL:
You mean when he discussed such deadly drugs as elixir sulfanilamide.

SALISBURY:
Yes. He explained to us that while these elixir tragedies were very spectacular -- you remember nearly a hundred people died within a short time -- still they were, as a matter of fact, just simply a repetition of tragedies that have happened in the past, and are still happening. Tragedies caused by such drugs as dinitrophenol.

HEMPHILL:
Did Mr. Campbell tell you that dinitrophenol causes blindness?

SALISBURY:
No - he didn't go into that. He was talking principally about the elixir sulfanilamide deaths.

HEMPHILL:
You know what dinitrophenol does to you.

SALISBURY:
It stimulates - whips up - metabolism.

HEMPHILL:
It literally burns the tissues of the body, including fat.

SALISBURY:
Thyroid, also, belongs in this group of preparations that stimulate metabolism - burn up the tissues.

HEMPHILL:
Yes. Thyroid, dinitrophenol, dinitrocresol. . . . Mr. Campbell says all these should go on the "caution" list. They should never be used except under direction of a competent physician who can regulate the dosage, and watch the effect. You know that dinitrophenol has been used in industry for a long time.

SALISBURY:
It was used during the war, in making explosives.

HEMPHILL:
And it had a very strange effect on some of the munition workers. Some of them lost weight rapidly - and died suddenly. Dinitrophenol has been used as a medicine for only a few years. What this stuff really does - is produce an artificial fever. Death from its use as an obesity cure has been called a "literal cooking to death." (I don't exactly like this kind of reporting.)

SALISBURY:
Neither do I. Sometimes it's necessary - to get facts before consumers. Now -- that woman you told me about last week. What happened to her?

HEMPHILL:
I've told you about so many.... Out in San Francisco, just recently, a woman died after taking a reducing preparation that contained dinitrophenol. She first took the stuff in moderate quantities. Then more liberally. Finally, she took a large dose, severe pain developed -- and the woman's temperature rose to a point where nothing could bring relief -- not even immersion in an ice tank. She died a few hours later.... Is that the case you're referring to?

SALISBURY:
No - I was thinking of the woman in New England who took a reducing preparation that made her blind. I believe you said it contained dinitrophenol.

HEMPHILL:
Oh - that was dinitrocresol.

SALISBURY:
A similar product.

HEMPHILL:
Yes. That woman in New England has cataracts on both eyes. She took a reducing preparation called Formula 281. I don't suppose she had the slightest idea that it contained dinitrocresol.

SALISBURY:
Well, she certainly didn't know it would cause her to lose her sight.

HEMPHILL:
She's lucky to be alive, I suppose. Formula 281 was guaranteed to be entirely safe. When customers wrote to the shipper, complaining that their eyes and skin turned yellow after they used it, they were told this was merely a temporary condition - that they could go right on using it without fear of harmful result.

SALISBURY:
What's happened to Formula 281?

HEMPHILL:
The manufacturer was prosecuted last month for shipping products labeled with "false and fraudulent therapeutic claims." You'll see the notice in the Food and Drug release, to be published next week.

SALISBURY:
I'll look for it. And, say, right here's a good place to explain why such things are published. One of the regulations for the enforcement of the Food and Drugs Act is that after judgment of the Court, in any proceeding under the Act, notice shall be given by publication.

HEMPHILL:
And this publication may be in the form of a circular, notice, or bulletin.

SALISBURY:
Yes. As the Secretary of Agriculture may direct. What was the fine imposed by the Court on the manufacturer of Formula 281?

HEMPHILL:
Fifty dollars. Usually, since the Food and Drugs Act has only limited control over such preparations, - usually, the Administration can protect the public only by warnings. Morse, what were you quoting to me the other day - from the Roman writer - Terence.

SALISBURY:
Terence. Oh, he said it was a wise maxim to take from other people's danger such warning as shall be of use to you. Periculum ex aliis facito, tibi quod ex usu siet.

HEMPHILL:
That's a very good maxim with which to end this report.

SALISBURY:
That quotation's over 2,000 years old.

HEMPHILL:
It's still good.

SALISBURY:
Give us an up-to-date "quote" from the Food and Drug Administration. What do they say about these dangerous fat-reducing preparations--when they warn the public?

HEMPHILL:
They recommend that consumers be extremely cautious about any fat-reducing preparation, avoid the ones they know to be harmful, or about which they know nothing - and when in doubt, consult a physician.

SALISBURY:
That's common sense.

HEMPHILL:
Do you want another quotation?

SALISBURY:
From the Food and Drug Administration, or Terence?

HEMPHILL:
From Dr. Arthur J. Cramp. When Doctor Cramp was Director of the Bureau of Investigation for the American Medical Association, he wrote an article about obesity cures. He wrote this: "If you wish to reduce, don't experiment with yourself - it might be dangerous; consult a doctor. For, as one high medical authority said in discussing the treatment of obesity, 'There are few diseases in which it is so vitally important to adapt the treatment to special cases, and it must be varied from day to day to respond to indications as they arise.'"

SALISBURY:
Thanks, Josephine, for your report on dangerous fat-reducing preparations. I'm sure our listeners appreciate hearing these facts.

KADDERLY:
Morse, before you go-- What shall we do about the requests coming to our office for the report on elixir sulfanilamide? The report sent to Congress by the Secretary of Agriculture?

SALISBURY:
Oh yes -- I'm glad you mentioned that. Farm and Home folks, the most direct way to get a copy of the report Mr. Campbell mentioned in his talk two weeks ago on the "Elixir Sulfanilamide" tragedy, is to send your name and address to the Food and Drug Administration, Washington, D. C. Just ask for the report on "elixir."

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FORESTS FOR TOWNS AND CITIES

Interview, F. A. Silcox, Chief of the Forest Service, and Wallace Kadderly, National Farm and Home Hour, Wednesday, January 26, at 12:30 p.m., Eastern Standard Time, over a nation-wide network of 93 stations.

FEB 2 1933
U. S. Department of Agriculture

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KADDERLY:

Thank you Everett Mitchell. And from Washington we should like to talk with you first about <u>forests</u> -- forests for cities and towns. Nearly every town and city in Europe has a forest of its own. F. A. Silcox, Chief of our Forest Service, has been looking into possibilities of establishing town and community forests to round out the forestry program of the United States. In the Western country where I came from we have farm woodlands of course, but people in the Western cities when talking of forests, usually talk in terms of the big national and State forests, and large privately owned stands of timber. Mr. Silcox, I am sure that everyone in this audience would like to know about smaller forests for towns and cities. Tell us about them.

SILCOX:

Glad to, Wallace. Forests are owned by towns and cities, and they are managed for income as well as for other community benefits.

KADDERLY:

I can think of a lot of community benefits, like places to go fishing. You mentioned income - where does it come from?

SILCOX:

Well, I'll give you an example from the experience of a town in New England.

KADDERLY:

Oh, some towns already have forests!

SILCOX:

Yes, over a thousand American towns and counties have community and watershed forests. In Europe, you know, towns without forests are exceptions. Now here's the example. It's Danville, New Hampshire. Up there the town forest supports the church. It's a rather odd arrangement that started way back in the early colonial days. The people use their forest to pay the preacher's salary.

KADDERLY:

In firewood?

SILCOX:

That was probably the original idea a hundred and seventy-five years ago. A good idea, too. The winters get mighty cold up there.

KADDERLY:

They do <u>so</u>. How does Danville manage its forest now?

(Over)

SILCOX:

They sell forest products for cash and use that to help pay the preacher, and for a number of other things. They built the church with their own timber. Now the parsonage committee has a balance of $10,000 in the bank. All this money came from the sale of forest products.

KADDERLY:

Is that a record?

SILCOX:

I don't think so. Take the village of Petersham, Massachusetts. It also has a community forest. From that forest the people have sold $5,000 worth of white pine. It was cut from 13 out of the 99 acres in the forest. The town has bought more land, now, and expects to get $50,000 more from its forest in the next 40 years.

KADDERLY:

Well, that sounds like a paying proposition. But do you have some examples from other parts of the country?

SILCOX:

Yes indeed. I wish I had time to tell you about them. I don't mean that we have town forests everywhere. As a matter of fact, there are altogether too few of them. Yet wherever trees grow well it is easy to start a forest, and there are enough desirable kinds of trees for forests in most parts of the country, including the Great Plains. I'd say, therefore, that a great many towns and communities can grow forests as good or better than the ones in New England or in Europe.

KADDERLY:

Good as the famous Black Forest of Germany?

SILCOX:

Certainly.

KADDERLY:

What's the experience of the Europeans with community forests. Have they found that the forests pay?

SILCOX:

Very well. The truth is any well managed forest pays.

KADDERLY:

How much?

SILCOX:

I see you're really after the facts. The amount of money you can expect from a forest depends on a lot of factors. Not much different from a field of corn or potatoes. The best answer I can give you is that the European forests have been paying net returns of about $3.00 an acre or more every year. The Sihlwald in Switzerland is a good example. It has been owned by the city of Zurich for 600 years. It pays now an average net return of $12.00 an acre each year. That's unusually good. But there are hundreds of community forests in Germany that pay all the local taxes.

Sometimes the town folks get cash dividends at the end of the year after the taxes have been paid.

KADDERLY:

That is something. Getting a check instead of issuing one. Do you suppose some American towns and cities could eliminate their taxes with community forests?

SILCOX:

Well, Westfield, Massachusetts, is planning to do it. The town has 5,000 acres of land for a forest. They've planted three-quarters of a million trees so far. When it comes into production, the forest is expected to yield a return of $20,000 a year. That should go a long way toward reducing the tax bill.

KADDERLY:

I should think so. Doesn't it mean the town will have a chance to put a number of men to work, too?

SILCOX:

It certainly does. One of the best things about a community forest is that it gives the town a good place to put men to work. It takes at least one man working the year round to take care of 50 to 100 acres of well-managed, producing forest land.

KADDERLY:

Gives the town a chance to put idle men to work on idle land.

SILCOX:

Not only that. The town can show a profit on the investment and the work.

KADDERLY:

How about the cost of starting a forest?

SILCOX:

It doesn't take much money. Most community forests can be developed within reasonable distance to the town on cheap land. There are millions of acres of tax delinquent land that can be put to work growing trees.

KADDERLY:

Mr. Silcox we have talked about money values in town and city forests. We don't want to forget about some other values of community forests. I should think they'd make nice places for camping, hiking, fishing, and riding, skiing and all the other things people like to do outdoors.

SILCOX:

They certainly do. And good places for wildlife. Then there's water conservation to think about. Forests hold water. That reduces floods and keeps municipal reservoirs from filling up with silt. And town forests fit in well with State and national programs for wise use of the land.

KADDERLY:

Well, there seems to be plenty of uses for community forests. I know many of our listeners will want all the details about how to develop town

and community forests. Do you have anything that tells the story?

SILCOX:

Yes we have, Wallace. A new circular. It's called "Community Forests - What They Are and How to Develop and Administer Them." We'll be glad to send anyone a copy.

KADDERLY:

Fine, thank you, Mr. Silcox. I want to mention that publication again for our listeners. If you want to know how to start and manage a town forest just write to the Forest Service, Department of Agriculture, Washington, D. C., and ask for the circular on town and community forests.

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BREEDING WORK WITH PEACHES, PLUMS AND CHERRIES

A radio discussion between Gove Hambidge, Editor, 1937 Yearbook of Agriculture, and Morse Salisbury, Office of Information, broadcast Friday, January 28, 1938, in the Department of Agriculture period, National Farm and Home Hour by 90 stations associated with the National Broadcasting Company.

☆ MAR 7 1938
U. S. Department of Agriculture

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SALISBURY:

The editor of the 1937 Yearbook of Agriculture, Gove Hambidge, is with us today for one of those talks he has been giving about once a week on the interesting and important work of the modern plant and animal breeders. As you know, this series of talks is based on the articles in the Yearbook. Today, I believe, Gove is going to deal with what are known as the stone fruits. Just what are you going to include in that group, Gove?

HAMBIDGE:

Three important and delicious ones, Morse - the peach, the plum and the cherry. I'm afraid we won't have time for the apricot. Those four are the fruits F. P. Cullinan writes about in his article in the Yearbook. Dr. Cullinan has general charge of the breeding work with these fruits in the Bureau of Plant Industry.

SALISBURY:

Peaches, plums, and cherries. Well, that suggests a nice, juicy feast. However, Gove, I should think our plant breeding friends might be hard put to it to find anything to improve in those fruits - when they're at their best, at least.

HAMBIDGE:

You'd be surprised, Morse.

SALISBURY:

I often am surprised by the plant breeders.

HAMBIDGE:

For instance - well, let's go at it this way. Did you ever happen to get your teeth into an inferior peach, Morse?

SALISBURY:

Yes, I've had that doubtful pleasure more than once. I've bitten into peaches that tasted very much like a mouthful of slightly moist cotton - that is, I imagine the cotton would taste that way; I never really tried a mouthful of it. Then I've had other peaches that were like - well, water, just mildly sweetened. They looked grand on the outside, however - like the young lady who was beautiful but dumb.

HAMBIDGE:

Well, Morse, I don't suppose anybody wants to grow peaches like those you've just described so accurately. But the point is, there isn't always a

(over)

HAMBIDGE: (Continued)
first-class peach available to supply the need at a particular season in a particular locality.

SALISBURY:
I see. You imply, then, that the breeder's job is to create varieties that will fill out the list of high-quality peaches - for all growing regions - and for the full range of the peach season.

HAMBIDGE:
Broadly, yes, I'd say that covers a large part of his work. Of course there are some special objectives too. For example, out in California they're working on the breeding of nectarines especially suitable for canning.

SALISBURY:
You speak as though nectarines were peaches. Didn't they use to be considered separate species?

HAMBIDGE:
Yes, they did - but it's now known that a nectarine is a peach sport with a smooth skin and a texture and flavor quite its own. Nectarines have been grown from peach seeds - and peaches have been grown from nectarine seeds. Occasionally a peach tree develops a branch that produces nectarine fruits.

SALISBURY:
That seems to settle it. Now, about this business of getting high-quality peaches for different localities and seasons. Can you give a good example of what the peach breeders are driving at?

HAMBIDGE:
Well, Morse, shall I tell you a peach breeder's dream?

SALISBURY:
Go ahead. I'll bet it's a peach.

HAMBIDGE:
A perfect peach, Morse. Let's start with the Elberta - you know the Elberta - there isn't a better commercial peach grown in the United States. The Elberta was produced by a man named Rumph - S. H. Rumph - in Marshallville, Georgia, back in 1870. It's been the leading market peach ever since. Why?

SALISBURY:
Are you asking me that, or telling me?

HAMBIDGE:
Well, I'll tell you. The Elberta is the No. 1 market peach because it's adapted to so wide a range of soil and climate, and because it stands up so well in shipping.

SALISBURY:
Which, of course, isn't the same as saying that it's the perfect peach in other ways.

HAMBIDGE:

Right. There are more delicious peaches than the Elberta, and also there are peaches whose buds don't get nipped so badly in cold weather. Now once the breeder determines that there are these better peaches, he'll never be happy until he combines the wide adaptability and the good shipping character of the Elberta with higher quality and greater resistance to cold.

SALISBURY:

Well, that's a peach breeder's dream, all right. They're great idealists, these breeders. Always seeing something better ahead.

HAMBIDGE:

Don't let a scientist hear you call him an idealist, Morse. He's a stern, hard-headed realist . . . As a matter of fact, I don't suppose a plant breeder ever gets quite what he's after - but he very often comes mighty close to it. And as Cullinan says - if we get a better peach than the Elberta, just as widely adapted, it will be a really great contribution to American fruit growing. He mentions two peaches notable for very high quality that might be used in crosses - the Crawford (or peaches of the Crawford type) and the J. H. Hale. The J. H. Hale is now being used in quite a number of hybrids, with promising results.

SALISBURY:

Well, I'd like to go on with the discussion of the breeding work being done with peaches in a number of different States, and say something about the new varieties that have been introduced in the past few years - but now I think we'll have to turn to another of the stone fruits - the plum. Gove, wasn't that one of the fruits with which Luther Burbank did a great deal of work?

HAMBIDGE:

Yes, Burbank was very much interested in plums, particularly the Japanese type, and he did a good deal to popularize Japanese plums in California. A considerable number of his Japanese-native hybrids are among the important commercial plums grown in California. In fact the plum seems to have fascinated a number of private plant breeders. Personally, I don't wonder. For a wide range of flavor, color, size, and texture, I don't suppose there are many fruits that can beat the plum.

SALISBURY:

I agree with you, Gove. There's something about plums that might make a breeder itch to cross them and watch some new, wonderful combinations develop. Aren't there a good many species and varieties to work with?

HAMBIDGE:

Well, at least 12 species are growing in the United States right now, wild and cultivated - and I don't know how many hundreds of different varieties.

SALISBURY:

How many of those are important?

HAMBIDGE:

Commercially, only four types. There's the European or "big blue" plum - our old friend the Italian Prune is one variety of the European plum, and the Green Gage is another. Then there are the damson plums - small, tart, and famous for the making of preserves. Then there are the Japanese plums that fascinated Burbank. And finally there are our own native American plums. Even among those four there's a great deal of range in character. Yes, the breeder has plenty of material to work with.

SALISBURY:

But isn't it true that the growing of plums has gradually declined during the past 20 years or so?

HAMBIDGE:

Yes, I believe that's true, Morse.

SALISBURY:

What's the reason for that?

HAMBIDGE:

Well, now, maybe it's due to the competition of other fruits of high quality. Cullinan suggests that in the case of plums we have not kept up with the demands of a public educated nowadays to the finest kinds of fruits.

SALISBURY:

Well, when I think of it, there are a good many plums that are disappointing to eat, in comparison with the best. I suppose the remedy is to develop better ones by breeding.

HAMBIDGE:

That's what a number of the agricultural experiment stations are engaged in doing right now - South Dakota, New York, California, Iowa, and Minnesota, in addition to our own Bureau of Plant Industry. Minnesota has introduced at least a score of new varieties since around 1920. Much of the work, however, was begun very recently, in response to a new demand - for instance, California just started plum breeding in 1934.

SALISBURY:

Now how about the breeding of cherries, Gove? What do the breeders want to do there?

HAMBIDGE:

In the case of cherries, they're on the trail of two things of major importance. First, as you know, Morse, the production of cherries in this country is confined to very limited areas.

SALISBURY:

Commercially, yes. Sour cherries are grown chiefly around the Great Lakes - sweet cherries in the Pacific and Intermountain States.

HAMBIDGE:

The reason being that in the North, cherry blossoms get pinched by cold and frost, and in the South, the trees either can't stand hot, dry summers, or they're seriously damaged by disease.

SALISBURY:
Then the effort, I take it, is to breed varieties that will spread this delicious fruit over a much wider area.

HAMBIDGE:
That's right. The second thing the breeders are after is to get cherries that will bear over a longer season. The trouble with cherries now is that you no sooner get started eating them than you have to stop.

SALISBURY:
And very annoying it is, too, for anyone with a passion for cherries. Personally, I'd like to have a cherry tree that would bear six months of the year. Where is most of the breeding work located, Gove?

HAMBIDGE:
Well, New York has done a good deal. South Dakota has introduced a number of crosses between native sand cherries and plums, and at least one cross between the sand cherry and the apricot. North Dakota and Iowa are both breeding cherries. And the Department of Agriculture is doing quite a lot of experimental work. All types of cherries are being explored in this work, by the way - not only cultivated sweet and sour varieties, but wild pin cherries, sand cherries, and chokecherries, and the ornamental Nanking cherry, which hails from China.

SALISBURY:
Well, Gove, I can see that there are still some very worth while things to be done with these stone fruits. And I still insist that plant breeders are idealists - practical idealists, if you wish.

HAMBIDGE:
They are, Morse - between you and me. Idealists and dreamers both. Any plant breeder who didn't have something of that in him wouldn't be worth his salt, in my opinion. You've got to dream something before you can create it.

SALISBURY:
Correct, Gove. But did you ever notice how your true idealist hates to be called one? Human nature all over again. What was it the old Quaker said? "All are queer save thee and me". . .

I'll just remind our listeners once again that this talk on peach, plum, and cherry breeding is based on F. P. Cullinan's article in the 1937 Yearbook (all except the private remarks about plant breeders between Gove and myself). The Yearbook is distributed free by your Congressman - and after the Congressional supply is exhausted, it will be on sale by the Superintendent of Documents, Washington, D.C., for $2 a copy.

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CANNED SHRIMP AND THE SEAFOOD AMENDMENT

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, delivered during the Department of Agriculture period, National Farm and Home Hour, Monday, January 31, 1938, and broadcast by a network of 93 stations associated with the National Broadcasting Company.

☆ MAR 7 1938 ☆
U. S. Department of Agriculture

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WALLACE KADDERLY:
And now Josephine Hemphill and Morse Salisbury are here to give you the latest news about canned shrimp, and the Seafood Amendment which guarantees that all canned shrimp are wholesome and good. That is, all canned shrimp bearing the legend: "Production Supervised by U. S. Food and Drug Administration." Now this Amendment, --

JOSEPHINE HEMPHILL:
Here, here, Mr. Kadderly!

MORSE SALISBURY:
Wallace, if you're going to give this report --

HEMPHILL:
If Wallace gives the report, I'll talk about recipes. I'll tell you how they cook shrimp down in New Orleans -- French fried.

KADDERLY:
Josephine, don't do it. I haven't had a bite to eat since breakfast.

SALISBURY:
Neither have I. Don't tempt us, Jo, with any of your famous Southern dishes.

KADDERLY:
I just can't take it.

SALISBURY:
That goes for me, too.

KADDERLY:
That's a warning, Miss Hemphill.

SALISBURY:
See that you heed it. A warning.

HEMPHILL:
Well why in the world don't you folks eat, before you come up here?

SALISBURY:
You just give us the plain, unvarnished -- ungarnished -- facts about shrimps.

HEMPHILL:
You mean "swimpses." Or swimps.

(over)

SALISBURY:
Beg pardon?

HEMPHILL:
Don't you remember Uncle Wes and Aunt Missie, in Julia Peterkin's story? They lived on a plantation in South Carolina. Uncle Wes tells Aunt Missie he aims to squeeze his 'cordion an' sing a new song what de singin' machine played at the store. Aunt Missie corrects him. "Don' say singin' maching, Wes. Victoria is his name. You is bad as dat storc man what calls swimps - shrimps."

SALISBURY:
All right, Jo, take us down to the fishing grounds of the South Atlantic and Gulf States, where they catch "swimpses."

HEMPHILL:
All day long -- during the fall, the early winter, and the late spring, fishermen on the shrimp boats cast their nets into the worm waters of the Gulf of Mexico. Into the bayous and lakes of the Mississippi Delta, and off the Georgia and Florida seaboard, where they catch a tremendous number of this delicate pink seafood. So we can have such appetizing dishes as Shrimp a la Newburg, Shrimp Creole, Shrimp --

SALISBURY: (WARNINGLY)
Josephine! Josephine!

HEMPHILL:
Morse, do you know what city has more shrimp canneries than any other in America?

SALISBURY:
Sure I know. I've been there.

HEMPHILL:
You've been to Biloxi?

SALISBURY:
Certainly. Biloxi, Mississippi. There are ten shrimp canneries there.

HEMPHILL:
Well, I wish I'd known you'd been there. I suppose you've seen the fishing boats come in, the shrimp packed in layers of crushed ice to keep it nice and fresh. Have you seen the finished product -- the canned shrimp? That's -- That's really something to write home about.

SALISBURY:
As a matter of fact, somebody did write home about it.

HEMPHILL:
Who?

SALISBURY:
A reporter for the Scripps-Howard papers--Ernie Pyle.

HEMPHILL:
He's out in Hawaii.

SALISBURY:
I know he is now--but he went down to Biloxi one time, and he said the finest compliment he could pay the shrimp canneries was to say that after going through them, he could still eat a shrimp.

HEMPHILL:
I'm glad Ernie Pyle was so pleasantly surprised, as lots of other people are, when they get acquainted with canned shrimp as it's put up nowadays. Of course, canned shrimp used to have a rather -- well, it used to have a rather unsavory reputation. The canneries would take practically any fish that came in on the boats, no matter how long they'd been out in the hot sun -- without ice.

SALISBURY:
Sometimes, even if the poor shrimp was a good shrimp when it went into the can, it spoiled afterwards, in the can.

HEMPHILL:
Yes, -- if the cooking temperature wasn't high enough. But that's all changed now.

SALISBURY:
You mean because of the Seafood Amendment to the Food and Drugs Act.

HEMPHILL:
Right. Now you can get all the good shrimp you want, and it certainly does make delicious salads, and cocktails, and cooked dishes --

KADDERLY: (FIRMLY)
Miss Hemphill, if you aren't careful, I'll have to change my warning to a threat.

HEMPHILL:
But Wallace, don't you like good cooking?

SALISBURY: (HELPFULLY)
Tell us more about the Seafood Amendment, Jo. When was it passed?

HEMPHILL:
The Seafood Amendment was passed in 1934. It authorizes the Secretary of Agriculture, "upon application of any packer of any seafood sold in interstate commerce, to designate supervisory inspectors to examine and inspect all premises, equipment, methods, materials, containers, and labels used by such applicants in the production of such food."

SALISBURY:
And the shrimp canners themselves asked for this Amendment.

HEMPHILL:
They did. Because they wanted it. They were sick and tired of having their shrimp taken off the market, because it wasn't good enough to eat. Of course you know Federal inspection is not compulsory. The shrimp canners can take it or leave it.

SALISBURY:
But they're glad to take it.

HEMPHILL:
The overwhelming majority.

SALISBURY:
How much of our canned shrimp comes from Government-inspected plants, nowadays.

HEMPHILL:
More than nine-tenths of it. Some of the canners are so enthusiastic about the Seafood Amendment they wish they'd had it twenty years ago. Because now, they can sell all they pack.

SALISBURY:
And get a fair price, because consumers know the shrimp is good. As I recall, in the old days Federal inspectors had to spend a lot of time taking canned shrimp off the market because it was spoiled.

HEMPHILL:
"Adulterated," if you want to use the official word. Well, you can see how the Amendment helps the fisherman, the canner, and the grocer.

SALISBURY:
It helps the grocer because he doesn't run the risk of having inspectors come in and seize his canned shrimp after he's paid good money for it.

HEMPHILL:
And it helps the consumer most of all, it seems to me.

SALISBURY:
You ought to know, Josephine. You're a consumer -- of canned shrimp. Tell us how the Seafood Amendment benefits you.

HEMPHILL:
Well, it benefits me, by -- Here, I'll show you. Where's my market basket -- my shopping list. Here I go to market, to buy a fat shrimp. Mr. Salisbury, is this your grocery store?

SALISBURY:
Is this my -- what?

HEMPHILL:
Of course it is. How stupid of me! There's your name over the door. "M. SALISBURY, PROP." Have you any nice canned shrimp today?

SALISBURY:
Why yes. Of course, of course. Here's a whole shelf of canned shrimp. Can't you see it?

HEMPHILL:
It looks very neat and tidy.

SALISBURY:
I am a neat and tidy grocer.

HEMPHILL:
So - I - see. What's that label on your canned shrimp? (Production Super --")

SALISBURY:
"Production Supervised by U. S. Food and Drug Administration."

HEMPHILL:
And what does that mean?

SALISBURY:
Madam, that means exactly what it says. It means that every step in the canning process is supervised and regulated by Federal inspectors.

HEMPHILL:
Is that so.

SALISBURY:
The possibility of getting an objectionable can is -- Well, you just don't ever get an objectionable can -- if it's Government-inspected.

HEMPHILL:
That's fine. I know more good ways to cook canned shrimp! Say, have you any idea how much shrimp's in one of those smaller cans?

SALISBURY:
You mean the Number One can?

HEMPHILL:
Yes. (You remember -- I told you.)

SALISBURY:
Why, this Number One can holds at least five ounces of dry shrimp, or five and three-fourths ounces of wet shrimp, drained weight.

HEMPHILL:
What's the difference.

SALISBURY:
Between dry shrimp and wet shrimp?

HEMPHILL:
Yes.

SALISBURY:
Simple, my dear Miss Hemphill! The wet pack's wet, and the dry pack's dry.

HEMPHILL:
I guess that's the main difference. What's the next size can?

SALISBURY:
The next size is the Number 1-1/2. It holds about 8-1/4 ounces of dry-pack shrimp, or about 9-3/4 ounces of wet-pack shrimp. To know exactly how much shrimp you're getting for your money, just read the quantity-of-contents statement the Food and Drugs Act requires to be printed on the can.

HEMPHILL:
Thank you very much, Mr. Salisbury. I'll take two Number One cans. And now, any questions you'd like to ask me?

SALISBURY:
I'm no longer the proprietor of a grocery store?

HEMPHILL:
No. You're just Mr. Salisbury, and I'm a reporter. Any questions?

SALISBURY:
Yes. Tell us more about shrimp inspection as reported by Mr. Campbell, Chief of the Food and Drug Administration, which enforces the Seafood Amendment.

HEMPHILL:
Well, in his annual report, Mr. Campbell says 50 canneries used the inspection service last year. Thirty-nine, the year before. Last year the shrimp canners packed nearly 888,000 cases of shrimp, which means I-don't-know-how-many cans.

SALISBURY:
Forty-eight cans to a case. What's the pack this year?

HEMPHILL:
To date -- I got the figures this morning -- the pack is over a million cases.

SALISBURY:
Which means forty-eight million cans.

HEMPHILL:
That's the fall and winter pack.

SALISBURY:
Yes -- figures for the spring pack aren't in yet. And most of this 48 million cans is from Government-inspected plants.

HEMPHILL:
Yes. Shrimp guaranteed to be just what you want for all the delicious combinations --

SALISBURY:
Josephine, didn't we implore you not to --

KADDERLY:
We did, Morse. We did indeed. She's riding for a fall, if anybody ever did.

HEMPHILL:
Oh I know, but this is ridiculous! After all -- if you had to cook three meals a day -- you'd want to know more about canned shrimp -- how to serve it in cocktails and salads and creamed dishes, and how to make Curried Shrimp and Shrimp a la Newburg and Shrimp Creole. That's what I had for supper last night. Shrimp Creole made with a Number One Can of shrimp, a cup of hot boiled rice, and Spanish sauce. That's all there is to it. Put the rice on the plates, cover the rice with the shrimps, in the sauce. A well-seasoned Spanish sauce, made with tomatoes, and chopped onion and green pepper cooked in a little fat. Even if I do say it myself -- it was good. One of the most appetizing -- one of the best --

SALISBURY: (WEAKLY)
Josephine, whatever happens, remember that I forgive you.

HEMPHILL:
And when it's "served forth," as the old cookbooks say -- steaming hot -- fragrant -- spicy --

SALISBURY: (WANLY)
This is more than mortal can stand.

HEMPHILL:
Why, you get a whiff of the grand cooking of old New Orleans.

SALISBURY: (GROWING WEAKER)
It is more -- than mor-- than mor--

HEMPHILL:
Why, he's fainted! He's swooned! Mr. Kadderly! Wallace! Mr. Barnes! Mr. Baukhage! Oh my conscience. . . . Mr. Barry! Am I glad to see you!

BARRY:
Why what's the trouble in here? What's the matter with --

HEMPHILL:
Oh it's all my fault. Here, take this newspaper. Fan Wallace Kadderly. Harder. Get a bucket of ice water to dash on Mr. Salisbury. With plenty of ice. Oh, he's coming to.

SALISBURY:
Where am I -- Everything went pink.

HEMPHILL:
Are you all right?

SALISBURY:
I thought I was -- down in New Orleans --

KADDERLY:
Morse, did you see what I saw? A vision.

SALISBURY:
Heavenly ambrosia -- Creole sauce -- Fried shrimp.

KADDERLY:
"Swimpses."

SALISBURY:
Where are we, Wallace?

HEMPHILL:
Tell 'em where they are, Mr. Barry, tell 'em where they are! I'm leaving.

BARRY:
What's the idea, Morse?

SALISBURY:
Oh, Wallace and I did a little conniving.

KADDERLY:
Morse, that was a mean trick to play on a good-natured person like Jo.

SALISBURY:
Don't waste your sympathy. We'll pay for this swooning spell. We'll pay and pay.

KADDERLY:
Weren't you surprised to find out how big the shrimp pack is this year? Forty-eight million cans, to date.

SALISBURY:
And most of that from Government-inspected plants. Wallace, carry on with the rest of this program, and then let's see whether we can find a lunch room that's featuring Shrimp Creole today.

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CANNED SHRIMP AND THE SEAFOOD AMENDMENT

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, delivered during the Department of Agriculture period, National Farm and Home Hour, Tuesday, February 1, 1938, and broadcast by a network of 93 stations associated with the National Broadcasting Company.

MAY 1 1938
U. S. Department of Agriculture

---ooOoo---

WALLACE KADDERLY:
And now Josephine Hemphill and Morse Salisbury are here to give you the latest news about canned shrimp, and the Seafood Amendment which guarantees that all canned shrimp are wholesome and good. That is, all canned shrimp bearing the legend: "Production Supervised by U. S. Food and Drug Administration." Now this Amendment, --

JOSEPHINE HEMPHILL:
Here, here, Mr. Kadderly!

MORSE SALISBURY:
Wallace, if you're going to give this report --

HEMPHILL:
If Wallace gives the report, I'll talk about recipes. I'll tell you how they cook shrimp down in New Orleans -- French fried.

KADDERLY:
Josephine, don't do it. I haven't had a bite to eat since breakfast.

SALISBURY:
Neither have I. Don't tempt us, Jo, with any of your famous Southern dishes.

KADDERLY:
I just can't take it.

SALISBURY:
That goes for me, too.

KADDERLY:
That's a warning, Miss Hemphill.

SALISBURY:
See that you heed it. A warning.

HEMPHILL:
Well why in the world don't you folks eat, before you come up here?

SALISBURY:
You just give us the plain, unvarnished -- ungarnished -- facts about shrimps.

HEMPHILL:
You mean "swimpses." Or swimps.

(over)

SALISBURY:
Beg pardon?

HEMPHILL:
Don't you remember Uncle Wes and Aunt Missie, in Julia Peterkin's story? They lived on a plantation in South Carolina. Uncle Wes tells Aunt Missie he aims to squeeze his 'cordion an' sing a new song what de singin' machine played at the store. Aunt Missie corrects him. "Don' say singin' maching, Wes. Victoria is his name. You is bad as dat store man what calls swimps - shrimps."

SALISBURY:
All right, Jo, take us down to the fishing grounds of the South Atlantic and Gulf States, where they catch "swimpses."

HEMPHILL:
All day long -- during the fall, the early winter, and the late spring, fishermen on the shrimp boats cast their nets into the worm waters of the Gulf of Mexico. Into the bayous and lakes of the Mississippi Delta, and off the Georgia and Florida seaboard, where they catch a tremendous number of this delicate pink seafood. So we can have such appetizing dishes as Shrimp a la Newburg, Shrimp Creole, Shrimp --

SALISBURY: (WARNINGLY)
Josephine! Josephine!

HEMPHILL:
Morse, do you know what city has more shrimp canneries than any other in America?

SALISBURY:
Sure I know. I've been there.

HEMPHILL:
You've been to Biloxi?

SALISBURY:
Certainly. Biloxi, Mississippi. There are ten shrimp canneries there.

HEMPHILL:
Well, I wish I'd known you'd been there. I suppose you've seen the fishing boats come in, the shrimp packed in layers of crushed ice to keep it nice and fresh. Have you seen the finished product -- the canned shrimp? That's -- That's really something to write home about.

SALISBURY:
As a matter of fact, somebody did write home about it.

HEMPHILL:
Who?

SALISBURY:
A reporter for the Scripps-Howard papers--Ernie Pyle.

HEMPHILL:
He's out in Hawaii.

SALISBURY:
I know he is now--but he went down to Biloxi one time, and he said the finest compliment he could pay the shrimp canneries was to say that after going through them, he could still eat a shrimp.

HEMPHILL:
I'm glad Ernie Pyle was so pleasantly surprised, as lots of other people are, when they get acquainted with canned shrimp as it's put up nowadays. Of course, canned shrimp used to have a rather -- well, it used to have a rather unsavory reputation. The canneries would take practically any fish that came in on the boats, no matter how long they'd been out in the hot sun -- without ice.

SALISBURY:
Sometimes, even if the poor shrimp was a good shrimp when it went into the can, it spoiled afterwards, in the can.

HEMPHILL:
Yes, -- if the cooking temperature wasn't high enough. But that's all changed now.

SALISBURY:
You mean because of the Seafood Amendment to the Food and Drugs Act.

HEMPHILL:
Right. Now you can get all the good shrimp you want, and it certainly does make delicious salads, and cocktails, and cooked dishes --

KADDERLY: (FIRMLY)
Miss Hemphill, if you aren't careful, I'll have to change my warning to a threat.

HEMPHILL:
But Wallace, don't you like good cooking?

SALISBURY: (HELPFULLY)
Tell us more about the Seafood Amendment, Jo. When was it passed?

HEMPHILL:
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BREEDING BETTER GRAPES

A radio interview between Gove Hambidge, editor 1937 Yearbook of Agriculture, and Wallace Kadderly, Office of Information, broadcast Friday, February 4, 1938, in the Department of Agriculture period, National Farm and Home Hour by 90 stations associated with the National Broadcasting Company.

RECEIVED
☆ MAR 7 1938 ☆
U. S. Department of Agriculture

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KADDERLY:

. . . From Washington -- greetings --- and thank you, Everett Mitchell. In this part of the National Farm and Home Hour we shall first call on Gove Hambidge, Editor of the 1937 Yearbook of Agriculture. The 1937 Yearbook is a monumental contribution on the subject of breeding better plants and animals --- and as you know, Gove has been discussing with us some of the more important topics off and on for the past many months. Today he is planning to tell us about grape breeding. The article on that subject in the Yearbook is by Elmer Snyder, of the Bureau of Plant Industry. Mr. Snyder has general charge of the grape breeding work in California where he has been stationed for some years. Our discussion will be based on the material in Mr. Snyder's article. Gove -- where are you going to begin the story?

HAMBIDGE:

I think I'll begin, Wallace, away back in the days when the colonists first came over to this country from Europe.

KADDERLY:

And began growing grapes almost right away.

HAMBIDGE:

Well, they tried to, anyway. The fact is, some of them almost had to. You know, wine was a very important article of commerce in those days, and I guess certain officials could see themselves getting rich on a colonial wine trade. The London Company brought grape experts over from France to Virginia. All the way from New England to Georgia, everything was done to get colonists to grow grapes. In some cases they were even ordered to.

KADDERLY:

So even in those days there were people who said, "There ought to be a law . . ." Well, how did it work out?

HAMBIDGE:

It didn't work out. Naturally, the colonists were accustomed to the European grape, and grape stocks were sent over from the Old World to be grown here on the Eastern seaboard. That was a great mistake. Mistake number one, European grapes require a certain amount of pampering - at least, they have to have conditions just right. In the first place, they weren't hardy enough to stand our winters in the North; the vines simply froze to death. In the South, they couldn't resist diseases. And what cold and diseases didn't get, the insects gobbled up.

KADDERLY:

Well, that sounds like a most unfortunate venture, Gove. At the same

(over)

time there must have been every reason to think grapes would succeed here. There were wild grapes all over the place when the colonists first landed. According to the old story the Norseman Leif Ericson came over here in a little Viking ship long before the time of Columbus, and landed somewhere along the East coast. Didn't he name the place Vineland because he saw so many wild grapes?

HAMBIDGE:

Yes, that's the story according to the old Norse legends. But apparently the European colonists turned up their noses at these native grapes, for a long time, anyway. It wasn't until around 1802, apparently, that someone happened to find a good native seedling among some European grapes that had happened to survive. That seedling was named the Cape. Later on it was considered to be the same grape we now call the Alexander. Then about 1819 a man named Adlum started propagating another native grape. That was our good old Catawba. It was supposed to have come from North Carolina originally, but Adlum did his propagating work right here in the District of Columbia. Finally, in 1854, the famous Concord was introduced by Ephraim W. Bull, in Massachusetts.

KADDERLY:

I guess it wasn't very long after that before pretty nearly every farmer in the Eastern part of the country had a grape arbor with a few Concord vines growing over it.

HAMBIDGE:

Yes, the Concord became extremely popular. Well, those three grapes, the Cape or Alexander, the Catawba,and the Concord, started the private breeders of the old days to seeing what they could do with native American grapes. They began making crosses among American grapes, and also between American grapes and European grapes.

KADDERLY:

Some of them did it as a hobby, didn't they. I mean, they weren't professional horticulturists, or even farmers.

HAMBIDGE:

That's right. One of the best, Rogers, up in Massachusetts, was in the shipping business. He hybridized grapes in a city back lot. Another one, a man named Ricketts, was in the bookbinding business in Newburgh, New York. You know, once you start making plant hybrids, it kind of gets you. I can imagine those fellows stealing all the time they could from their regular work to breed grapes - like a youngster playing hookey from school to sneak off to a baseball game.

KADDERLY:

It's lucky they did. Some of the grapes they bred are the ones we're still growing today. Wasn't there a man named Munson who did a good deal of that work? Seems to me I remember him as one of the famous grape breeders.

HAMBIDGE:

Yes, Thomas V. Munson. He was down in Texas. I guess you could call Munson the daddy of them all. He just lived and breathed grapes, and he originated more varieties than any other one person - or any agency, for that matter - in the United States.

KADDERLY:
Speaking of Texas, Gove - let's go a bit further West and consider the situation in California. That was quite a different situation. Californians got off to a good start in growing the European grape.

HAMBIDGE:
Yes, they did. That's why the California grapes are so different from those here in the East - and incidentally, it's the reason why 90 percent of the commercial grape production in this country centers out in California.

KADDERLY:
The Mission Fathers were the pioneer vinyardists and vintners in California. They brought grapes of the European type up from Mexico as early as 1769.

HAMBIDGE:
Yes and they did very well. Things moved along slowly until 1858. Then a Colonel with an unpronounceable name - it was spelled H-a-r-a-s-z-t-h-y - wrote a book about grape growing and wine making. It just shows the influence of books. Within four years, Californians had planted 20 million grape vines. You know how the industry has grown since then. It's all based on the European grape - which is the vinifera species.

KADDERLY:
Those are the grapes with the high sugar content and rich flavor. The skin sticks to the pulp so you eat skin and all. The seeds separate from the pulp easily - and of course some of them are seedless.

HAMBIDGE:
That's right. They're used for table grapes, raisins, and wine. Incidentally, much of the unfermented grape juice is made from the Concord grape of the East. It's a labrusca or fox grape, and it has a peculiar flavor that grape men call foxy, which is valuable in the making of grapejuice.

KADDERLY:
So that makes two main types of grapes grown in the United States - the various American varieties in the East - the European or vinifera varieties in the West. Isn't there a third type, Gove - the muscadine - native to the Southeast and Gulf States?

HAMBIDGE:
Yes, that's a grape with a characteristic musky flavor - m-u-s-k-y, not t-y - grown in the South. The bunches are usually quite small. The Department has been breeding muscadine grapes at Willard, North Carolina, and the Georgia experiment station has introduced eleven improved varieties for trying out commercially.

KADDERLY:
What else is going on in the way of modern grape breeding, Gove?

HAMBIDGE:
Well, work is being done by the Department of Agriculture at four places - Beltsville, Maryland - Fresno, California - Meridian, Mississippi - and Willard, North Carolina. Then nine States are doing breeding work with

grapes - California, Georgia, Maryland, Minnesota, Missouri, New York, South Dakota, Texas, and Virginia.

KADDERLY:
Have any new grapes come out of this scientific breeding work so far?

HAMBIDGE:
Yes. There are the 11 new varieties I mentioned from Georgia - 5 of them introduced within the past few years. New York has introduced 21 grape varieties, including some very fine ones. South Dakota has brought out 32 hybrids. Much of the work is new - Virginia only started in 1930, for instance, California in 1931, and Missouri in 1933 - but there are now hundreds and hundreds of crosses "in the works" at the experiment stations. They involve a large number of parent varieties with a great many different characteristics.

KADDERLY:
I expect we'll be getting results from them in the next few years. What do the grape breeders want to do, Gove? For instance, take the bunch-grapes in the East - what improvements do they want to make in those?

HAMBIDGE:
Well, in general, they want to develop grapes that are bigger than those we have - and bigger bunches, too. Then they want to get more Eastern varieties with something of the rich flavor of the European grape, and a higher sugar content. A better quality of skin, so the skin would be edible, would be an advantage. And the seeds ought to separate more easily from the pulp.

KADDERLY:
That's a good list. Now how about the muscadines?

HAMBIDGE:
Snyder gives the desirable improvements there as bigger bunches and berries that would stick to the stems better - besides better flavor, more tender skin, and smaller seeds.

KADDERLY:
And the European grapes of the West? What might be done in their case?

HAMBIDGE:
Oh, quite a number of things, Wallace, depending on whether the grapes are used for eating fresh, or for raisins, or for wine making. In table grapes, they want more and better seedless varieties - a bigger assortment of black, red and white grapes ripening over the whole season - more grapes with the muscat aroma and flavor - a high-quality storage variety. For wine-making - well, here one neat idea. At present, the juice of three or more different varieties has to be blended to make certain kinds of wine. Why not blend all those flavors in one grape by breeding? And so on.

KADDERLY:
It will certainly be interesting to see how these things work out. But now I guess we'll have to call it a day, Gove.

And may I remind you listeners that this discussion of grape breeding is based on Elmer Snyder's article in the 1937 Yearbook of Agriculture. The Yearbook is distributed free by your Congressman. After the Congressional supply is exhausted, it will be on sale by the Superintendent of Documents, Washington,

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U. S. Department of Agriculture

PERSONAL DEVELOPMENT

A radio discussion among A. G. Kettunen, State Club Leader, East Lansing, Michigan, Louise Porter and William Knox, 4-H Club members, broadcast Saturday, February 5, 1938, in the National 4-H Club program, National Farm and Home Hour, by 93 stations associated with the National Broadcasting Company.

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ANNOUNCER:
One of the leading states in 4-H Club Work is Michigan, and a lot of the credit for Michigan's fine work should be given to A. G. Kettunen, State Club Leader. We've asked him to bring as guests of the National Farm and Home Hour two very outstanding young people. Suppose you introduce them, Mr. Kettunen.

KETTUNEN:
I'll be glad to. Uh, Louise!

LOUISE:
(A little distance from the microphone) Yes.

KETTUNEN:
Will you please come to the microphone. (slight hesitation) The first of these two outstanding young people is Louise Porter from Lapeer, Michigan.

LOUISE:
Thank you, Mr. Kettunen, but I'm afraid I don't deserve being called outstanding. I'm only a Michigan State College Freshman.

ANNOUNCER:
Uh--well, I think I was the first to use that adjective a month ago. It seems to me that any girl who earns most of her way through college by feeding sheep and baby beef is rather outstanding.

KETTUNEN:
Especially when her animals are of such quality as to demand high prices.

ANNOUNCER:
(With a little laugh) So, Louise, as far as I'm concerned, I'm going to let that adjective stand right where I put it!

LOUISE:
(With a slight smile) Well, I won't start an argument with a couple of men. (They laugh) But why not change the subject? William Knox really has done something.

KETTUNEN:
Yes, I want to introduce William Knox from Sault Sainte Marie and also a Freshman at Michigan State College, East Lansing.

(over)

BILL:
It seems to me that William Knox sounds a little formal.

KETTUNEN:
I know. So we'll call you the same thing we all do in Michigan - just plain Bill.

BILL:
That's right.

ANNOUNCER:
Mr. Kettunen, I wish you'd tell how Bill tackled the Michigan State Legislature for a forty-nine thousand dollar appropriation, and got it!

KETTUNEN:
(With a laugh) Well, the 4-H Clubs of Michigan have two or three district 4-H camps.

ANNOUNCER:
You mean, like the camps that city boys and girls go to?

KETTUNEN:
The same thing.

ANNOUNCER:
But, do the 4-H Club members need fresh air and sunshine?

KETTUNEN:
No, but they need new experiences. They need contact with new ideas, and they need to associate with each other.

BILL:
Yes, Mr._____, that's one of the most important things to be done for boys and girls that have been raised in the country.

ANNOUNCER:
You mean, to get them to feel comfortable when they're with others?

BILL:
Yes, and of course, it isn't a matter of getting a thin coating of social polish. It's a matter of cooperation. Farmers have to learn how to work together.

ANNOUNCER:
You mean cooperatives and things like that.

BILL:
Yes, I mean practically everything in the farmer's future depends on cooperation. There's the matter of rural electrification, good roads, approaching Congress and state legislatures. It's all a matter of cooperation. That's why I believe in 4-H Club summer camps.

KETTUNEN:
You can see, Mr._____, how enthusiastic Bill is over these 4-H camps.

ANNOUNCER:
(With a little laugh) And what's more, I think he's right.

KETTUNEN:
It was this 4-H camp idea that got Bill interested in the state legislature. You see, scattered over the State of Michigan are a number of 4-H Club camps. They're connected with Michigan State College - that is, they are included in the 4-H club program of the extension service.

ANNOUNCER:
Yes.

KETTUNEN:
But there wasn't any 4-H camp in the Upper Peninsula where Bill lives.

ANNOUNCER:
Now, let me see whether my geography is right. The Upper Peninsula is up next to Lake Superior - across the Straits of Mackinac.

KETTUNEN:
That's right. Michigan's the only state in the union that's completely divided by a large body of water.

ANNOUNCER:
Well, that's interesting! Of course the main part of Michigan lies between Lake Michigan and Lake Huron. That's the Lower Peninsula. Am I right?

BILL:
Yes, except that just because automobiles are made in the Lower Peninsula, don't call it the main part. (The others laugh)

ANNOUNCER:
Why?

BILL:
Why, they couldn't make those automobiles in Detroit and Flint and Lansing, if they didn't have the iron in the Upper Peninsula. Besides, the Upper Peninsula's one of the most beautiful places in all North America. More summer tourists go up into Michigan than into any------

KETTUNEN:
Careful, Bill, not too much advertising! (Laugh)

BILL:
Well, anyway, it's a pretty important part of Michigan, and we thought we ought to have a 4-H club camp.

KETTUNEN:
Which brings us back to our story again. The 4-H Service Club up in the Upper Peninsula where Bill lives decided to do something about it. Bill was president, and they voted to have him approach the state legislature for a summer camp. He got to work right away - wrote letters to every member of the state legislature, went to see a lot of them and presented his case, and took a trip down to the state capital. As a result the legislature passed a forty-nine thousand dollar appropriation for building a 4-H Club Camp on the College

Experiment Station at Chatham for the boys and girls of the Upper Peninsula.

ANNOUNCER:
Great work!

KETTUNEN:
That's the kind of leadership in American agriculture that needs to be developed.

ANNOUNCER:
No wonder you believe in the 4-H club work, Mr. Kettunen. Just a few leaders like Bill in each state might be greatly needed fifteen or twenty years from now.

KETTUNEN:
They're needed right now. They've been needed for fifty years. We have some fine men in agricultural leadership today, but we need more.

BILL:
That's why I think the biggest thing in the 4-H club program is the personal development of its members.

ANNOUNCER:
Well, all this time, Louise, you've been quiet as a mouse.

LOUISE:
(Laugh) Compared to me the last few minutes, most mice are rather noisy. (They laugh)

ANNOUNCER:
You've been doing other types of club work. Does this angle of personal development seem as big to you as it does to Bill?

LOUISE:
I should say so.

ANNOUNCER:
Doesn't all that money you made look pretty good to you?

LOUISE:
Of course it does. And it's a wonderful thing to be able to use your own money to go to college with, but if I hadn't been in club work, my college wouldn't mean half as much to me as it does.

ANNOUNCER:
What do you mean?

LOUISE:
Just as Mr. Knox said a few----

ANNOUNCER:
Call him Bill. Isn't that what you say?

BILL:
Absolutely! (They laugh)

LOUISE:
Well, just as he said a few minutes ago. It was through club work that I learned to meet people easily, and relax and enjoy being with them.

KETTUNEN:
You see, Mr._____, it takes poise and presence of mind even to show a calf or a lamb in the show ring.

ANNOUNCER:
What do you mean?

KETTUNEN:
Well, there's a whole line of baby beeves, for example, with hundreds of people around. The judges are walking around, and the beeves are likely to get excited. But if the person who's doing the showing has poise, he can show off the animal much better. If he's nervous the animal gets nervous. It takes a lot of skill to get an animal to stand in a good position, and at the same time not annoy it.

BILL:
Then there are the hundreds of contacts a person makes with outsiders and other club members. Don't you think that's important, Louise?

LOUISE:
It certainly is.

ANNOUNCER:
In other words, if you do very much 4-H Club Work it's like travel or wide experience?

LOUISE:
Yes. I think that's the biggest thing I've gotten out of club work.

ANNOUNCER
But let's not overlook the fact that you did earn something like $1800. How did you do that? In prizes?

LOUISE:
No, the prizes amounted to only three or four hundred dollars.

ANNOUNCER:
What prizes did you get?

LOUISE:
Why, last year, my baby beef was grand champion, and the year before my lamb was grand champion.

ANNOUNCER:
Hmmm! That's hitting the bull's eye consistently.

KETTUNEN:
And the year before that her lamb was reserve champion.

ANNOUNCER:
Let's see, reserve champion means ----

LOUISE:
Next to grand champion.

ANNOUNCER:
Oh, yes. Well, Louise, no wonder Mr. Kettunen's proud of you. How in the world did you ever happen to get interested in feeding lambs and baby beeves?

LOUISE:
Oh, lots of girls do that. In Michigan there are about 400 girls in the livestock club work.

ANNOUNCER:
Oh, I see.

LOUISE:
But my case was rather strange. In 1931, my brother was entered in the baby beef club, but he became sick and died. I knew how interested he was in his calf, and so I thought I'd take it over and do my best with it.

ANNOUNCER:
Well, that certainly was a fine thing to do. And you've been in club work ever since?

LOUISE:
Yes, this was my seventh year.

ANNOUNCER:
Do you have any special tricks in feeding -- ways of making a calf grow and get fat?

LOUISE:
No, I don't think so.

ANNOUNCER:
Now, see here, Louise, what's the use of producing a champion if you don't take a lot of credit. You didn't just turn this calf out in the pasture.

LOUISE:
Oh, of course not!

ANNOUNCER:
Then what did you feed him?

LOUISE:
In the early stages when a calf's growing rapidly, he ought to be fed protein and bone-building materials. Then when he gets nearly full growth you ought to give him more carbohydrates. They produce fat.

ANNOUNCER:
Hmmm---pretty scientific for a young lady.

LOUISE:
That's not especially scientific. It's just common sense.

ANNOUNCER:
Oh, but science is nothing but common sense applied to facts.

LOUISE:
I suppose so.

ANNOUNCER:
And I suppose you made him as fat as a roll of butter.

LOUISE:
I should say not. As a matter of fact, I took him for a mile walk every morning.

ANNOUNCER:
Some people do it with dogs, but I never heard of any one's going out walking with a calf.

LOUISE:
Oh, it was lots of fun - on beautiful summer mornings, you know.

ANNOUNCER:
How early?

LOUISE:
Oh, five o'clock.

ANNOUNCER:
You deserved all the prizes you got. Did you have to do that?

LOUISE:
Well, that makes the fat go on evenly.

ANNOUNCER:
Oh, you have to get so much fat here and so much fat there?

LOUISE:
Yes.

ANNOUNCER:
I'm afraid it's beyond me. Now I'm interested in knowing how you got the rest of the eighteen hundred dollars.

LOUISE:
It was the profit I made on my calves and lambs.

ANNOUNCER:
A pretty big profit for a few lambs and calves.

LOUISE:
But, you forget that I sold some of them at rather fancy prices.

ANNOUNCER:
That's right! Mr. Kettunen said you sold a lamb for two dollars and a quarter a pound.

LOUISE:
Yes.

ANNOUNCER:
But who in the world would want to pay that much for a lamb?

LOUISE:
Oh, the meat packing companies and the big hotels. Why, champions have sold for higher prices than that.

ANNOUNCER:
And then I get it in a hamburger sandwich?

LOUISE:
(With a little laugh) Hardly. They serve them for special banquets, and they advertise the fact that it was a champion and that they paid so much for the meat and so forth.

ANNOUNCER:
Oh, I see. Bill, why didn't you feed lambs and baby beeves? Looks like a good game.

BILL:
And then compete against anybody like Louise that simply makes winning a regular habit?

KETTUNEN:
Bill has competed, but in another line. He was on a 4-H dairy judging team. In fact, he went all the way down to the National Dairy Show in Texas to compete in the judging of dairy cattle.

ANNOUNCER:
And I suppose you usually win, too?

BILL:
Well, that's a funny thing. Do you know who beat me out one year at the Michigan State Fair?

ANNOUNCER:
Who?

BILL:
It was a member of my own club. I persuaded him a couple of years before to come out for club work.

ANNOUNCER:
It looks as though you'd have been better off if you hadn't been so anxious to get new members.

BILL:
But that's how I get most of my fun out of 4-H club work.

ANNOUNCER:
How?

BILL:
Oh, by finding boys and girls that seem to be sort of pushed to one side--- maybe they've had to quit school or they don't have any outside contacts.

KETTUNEN:
He gets them interested in club work; they begin taking part in the organization; and before they know it, they're doing better farming and have a happier life.

BILL:
That's it exactly.

LOUISE:
(With a little laugh) I think if we keep on, we'll soon have Mr._____ converted to 4-H club work.

ANNOUNCER:
Why, I'm converted right now.

LOUISE:
(Laughing) Then all you have to do is to buy a pig or a calf and start right in.

ANNOUNCER:
I'm afraid my hotel wouldn't want me to have a pig. (They laugh)

BILL:
Oh, we have lots of other animals - poultry, dairy cattle---

ANNOUNCER:
Well, I don't know. But I might be able to manage a gold fish. (They all laugh)

LOUISE:
Well, I think that has some advantages.

ANNOUNCER:
Why?

LOUISE:
For one thing, it wouldn't have to be given a bath every so often. (They laugh)

ANNOUNCER:
Mr. Kettunen, if you have very many young folks in Michigan as fine as Bill and Louise, I think that both you and the State of Michigan are to be congratulated. How many 4-H club members have you?

KETTUNEN:
Forty-one thousand were enrolled in 1937. That's 20% of all the boys and girls who live on farms.

BILL:
And in Michigan eighty-two per cent completed at least one project.

ANNOUNCER:
Like raising a baby beef----?

KETTUNEN:
Yes, or making clothing, canning food, raising potatoes or corn, or making furniture.

ANNOUNCER:
No gold fish? (They laugh)

KETTUNEN:
I'm sorry.

ANNOUNCER:
But I think it'd be just as hard to raise gold fish as to raise potatoes. All you have to do with potatoes is to put a chunk of potato in the ground. But you have to remember to feed gold fish.

BILL:
There's a lot more to raising the potatoes when you do it in a 4-H club. You have to pick the ground carefully, use fertilizer wisely, plant just enough potatoes to get the best results, cultivate carefully to conserve the moisture in the soil, and a thousand and one other things.

ANNOUNCER:
I see.

BILL:
And the one who does all these things best gets the highest yield and the best potatoes.

ANNOUNCER:
Then, of course, you learn a lot and become better farmers when you get farms of your own.

BILL:
Yes.

ANNOUNCER:
I suppose that's the primary purpose of the 4-H club.

LOUISE:
Well, I don't know what the primary purpose is, but as we said a while ago, that's not our idea of the biggest accomplishment of the 4-H club.

ANNOUNCER:
Oh!

LOUISE:
The biggest accomplishment is in the personal development of the boys and girls who take part.

ANNOUNCER:
Bigger than prizes and honor and money!

LOUISE:
I should say so. In the United States over a million boys and girls are members of 4-H clubs this year. And we know that some day just lots of them are going to say that their whole lives were changed and made richer and happier because of their work in these clubs.

BILL:
You're absolutely right, Louise.

LOUISE:
We know, because we've gone through it.

BILL:
And we've seen it working in our neighborhoods and among our friends.

ANNOUNCER:
Mr. Kettunen, this is a revelation. Any one would think that when young people win national recognition, they might be just a little proud of what they've accomplished.

KETTUNEN:
But, you see, Mr. _____, one of the things that we keep driving is the thing that Louise and Bill have emphasized today. We teach them "to win without bragging and to lose without squealing."

ANNOUNCER:
"To win without bragging and to lose without squealing." That's worth remembering. In fact, Mr. Kettunen, there's been a lot in this visit with you and Louise and Bill that's worth remembering. It's going to be a long time before I forget this very pleasant and enlightening discussion. Thank you, Mr. Kettunen, and thank you, Louise and Bill, Louise Porter from Lapeer, Michigan, and William Knox from Sault Sainte Marie.

We return you now to Washington.

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HOSPITALS FOR RURAL COMMUNITIES

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, delivered during the Department of Agriculture period of the National Farm and Home Hour, Tuesday, February 8, 1938, and broadcast by a network of 93 stations associated with the National Broadcasting Company.

--ooOOoo--

WALLACE KADDERLY:
Here we are in Washington with Josephine Hemphill and Morse Salisbury. They've been whiling away the past ten minutes talking about their operations. That's a preliminary, I suppose, to their report from the Division of Farm Population and Rural Life, in the Bureau of Agricultural Economics. The report deals with "Hospitals for Rural Communities."

MORSE SALISBURY:
Wallace, you're giving us a pretty bad send-off. Just because I happened to mention my one and only operation -- for "appendiceetis."

JOSEPHINE HEMPHILL:
Morse, don't say "operation for appendiceetis." You mean -- appendectomy.

SALISBURY:
"Appendiceetis" to some folks -- but just an "appendee" to me?

HEMPHILL:
You never did take your operation seriously. What was the book that made you laugh so hard it hurt.

SALISBURY:
Oh, that was "Life With Father." By Clarence Day. That is no book to give a man whose stomach's bandaged so tight he can't laugh. Josephine!

HEMPHILL:
Yes?

SALISBURY:
If Father Day had wanted to say "appendiceetis" -- instead of "appendectomy" -- he'd have said "appendiceetis." Nobody could have made him change his mind. NOBODY!

HEMPHILL:
Now -- now -- now. Nobody's trying to make you change your mind.

SALISBURY:
(Not much.)

(over)

HEMPHILL:
Here, let's talk about hospitals. The author of this study is Blanche Halbert -- to whom I take off my hat.

SALISBURY:
And bow from the waist -- deeply.

HEMPHILL:
Yes sir. If I knew as much about hospitals as Miss Halbert does, I'd --

SALISBURY:
You'd probably go right out and build one, tomorrow.

HEMPHILL:
I'd be tempted to. But not in my home town. We already have a good hospital.

SALISBURY:
Does Miss Halbert mention your home town hospital, in her study?

HEMPHILL:
No, I should have told her about it. She names a lot of others. In Tennessee, at Murfreesboro, the Rutherford; in North Carolina, at Banner Elk, the Grace. In Texas -- at Wink, Texas -- the Wilson, built for less than $7,000. Then in Arkansas, at Dyess, there's the Dyess Colony.

SALISBURY:
I know about that one. The Dyess Colony was built by the Works Progress Administration. It cost around $24,000. Small -- 23 beds I believe -- but well-equipped.

HEMPHILL:
Very well equipped. And of course there are lots of others, all over the country -- north, south, east, and west.... Morse, you likely know this, but I didn't -- on the average, every year, one out of every 19 persons spends two weeks in a general hospital.

SALISBURY:
Two weeks. . . . I didn't know the exact figure. Then in a community of, say 25,000 people -- How many days of hospital care will they need, in a year.

HEMPHILL:
About 18,400. If half of the patients must receive free care, the hospital cost of the people too poor to pay will be around $28,000. (That's figuring on three dollars a day.)

SALISBURY:
I see. So you can figure out before hand how much it's going to cost to run a hospital.

HEMPHILL:
Yes. Just about. Nobody likes to think of hospital bills, and you can get along for years, spending just a few dollars for health. Then all of a sudden there's a bill so big -- it takes your breath away.

SALISBURY:
And then some!! Nearly five million families, every year -- I've seen the figure somewhere -- nearly five million families pay 15 or 20 percent of their annual income for medical care.

HEMPHILL:
And lots of families can't afford medical care. I mean they don't call a doctor, sometimes, even when they need one -- badly.

SALISBURY:
In some cases, not even in fatal illnesses. Though the medical profession does a great deal of work for people who can't make payment for it. As you say, we don't like to think about sickness, and big bills. But every community, large or small, city or country -- every community has its sick people, and the problem of caring for them.

HEMPHILL:
And many a rural community doesn't have a hospital -- or enough good doctors -- to take care of the sick. Rural hospitals, if they're well-equipped -- Miss Halbert says -- will attract good doctors.

SALISBURY:
I can see that. The young doctors graduating nowadays are trained to use good equipment; naturally they want to locate where they can have the sort of equipment they're used to.

HEMPHILL:
Exactly. Morse, do you happen to know the number of doctors to people -- in some States with large rural populations?

SALISBURY:
No I don't. . . . What is it.

HEMPHILL:
Only one doctor -- for every ten to fifteen hundred.

SALISBURY:
Not enough -- unless there's a well-equipped hospital not too far away -- and good roads to get to it. Now take the cities -- What's the proportion of doctors to people.

HEMPHILL:
In some States, with a big city population -- one doctor to as few as five to seven hundred people.

SALISBURY:
That doesn't strike me as a fair distribution of doctors -- between city and country.

HEMPHILL:
Of course it isn't.

SALISBURY:
But undoubtedly well-equipped hospitals would help to remedy the situation. Now here's something I'd like to know. How many counties in the United States do not have general hospitals?

HEMPHILL:
About 1300 -- of the more than 3,000 counties.

SALISBURY:
Thirteen hundred. . . . The number's bigger than I thought! I hope I'm never taken with acute appendicectis -- in one of these 1300 counties-without-a-hospital.

HEMPHILL:
You won't be. You're entitled to only one operation -- for appendicitis.

SALISBURY:
(Appendicectis, my good woman.) But go on -- this is enlightening. You say thirteen hundred counties in the United States have no general hospital.

HEMPHILL:
That's the number, approximately. Of course not every one of these counties may need a hospital. Maybe there's already a good one--right over in the next county. But it would be fine -- if all communities that need hospitals -- could have them.

SALISBURY:
It would be fine -- certainly. But look here, Josephine, let's be practical. Before you build a hospital, you've got to be sure your community needs one. Too many hospitals -- too many small ones -- mean financial difficulty. With good roads and easy travel, you might drive right on past a small hospital to get to a bigger and better one. Or you might want a specialist -- in a hospital farther away. Fifty miles away.

HEMPHILL:
Morse, are you arguing against rural hospitals?

SALISBURY:
No ma'am! I am not. I'm just stating facts. I believe Miss Halbert would agree with me. She knows what happened during the past few years, to small hospitals. A good many were given up -- larger institutions were made even larger. Patients went where they could take advantage of the best modern equipment. Small institutions were combined with larger ones -- or given up altogether. New wings were added to the more spacious buildings. You know that, Jo -- it's happened right around here. The tendency, at present, is toward fewer but larger hospitals.

HEMPHILL:
Now may I have the floor?

SALISBURY:
You may.

HEMPHILL:
Everything you've said is true. Of course not every community needs to build. If there's already a hospital, perhaps it can be made larger. And as you said, with good roads, you can get to a hospital fifty miles away, in a hurry -- with good roads. But what if you lived in the mountains? What if you had to travel fifty "horseback miles"? In the Southern Appalachians?

SALISBURY:
In that case -- I'd want a hospital a lot closer than 50 miles.

HEMPHILL:
I know I would. Well, this study brings out nine problems to consider before you build a hospital. First, know how much territory it will serve -- how many people will use it.

SALISBURY:
That's where your operating cost comes in -- the overhead. Know the number of people who'll use the hospital, so you won't over-build, and thus increase that overhead.

HEMPHILL:
And don't build too small a hospital -- or it may fail. And if there are only a few people, within fifty miles -- if the population's scattered, farms very far apart -- You'd hardly want a complete hospital, with expensive equipment -- for just a few people.

SALISBURY:
Oh yes you would! If you happened to be one of those few people.

HEMPHILL:
I guess I would. Or a small medical center, close by. A medical center connected with larger, distant hospitals -- with arrangements to use their equipment -- X-ray and so forth.

SALISBURY:
And here's something else to consider -- before you build a hospital. Is the population of the community increasing, or decreasing? Are people moving in, or moving out?

HEMPHILL:
Yes, and the people's habits. If the people are not in the habit of using hospitals, they won't demand this modern type of medical care.

SALISBURY:
And next, and very important -- How's the building to be financed, who's to pay for it -- who's to pay the upkeep?

HEMPHILL:

Just last week I heard from a hospital 40 miles from here, a hospital that's making a drive for $300,000. In the hole, because they've done so much free work for the sick-poor.

SALISBURY:

It takes money, to run a hospital.

HEMPHILL:

Somebody has to pay the bills -- I know that. Well here's another thing to consider before you build -- the attitude of the community, toward this type of social enterprise. Are the people behind it? Do they believe in it, heart and soul, as a health facility they can't do without? If they do--the hospital is almost bound to succeed. . . . Morse, when you were editing a newspaper, did you ever send a reporter out to get a story too big for one assignment?

SALISBURY:

Is that what's happened to you?

HEMPHILL:

There's so much more I could tell. However, no matter how much I talked, I could never describe the building plans. The seven plans for model hospitals, described in the bulletin.

SALISBURY:

You've done your duty by telling us there is such a bulletin, published by the Department of Agriculture. As you know, the Department is authorized to study rural standards of living, and health, of course, is just as definitely a standard of living as are food, clothing, and shelter. Now a good many people are going to want a copy of this new bulletin, on hospitals for rural communities. I suppose every civic-minded organization in the country, and in the city, has its committee on health. One of the jobs of this committee is to find out hospital needs. If there's already a good hospital, to find out whether it's big enough, and well enough equipped. If there's no hospital at all -- within fifty miles -- the committee's probably trying to figure out ways and means of getting one.

HEMPHILL:

And how to get it paid for. And how to keep up with the operating cost -- and not go in the hole several thousand dollars.

SALISBURY:

You know too much about hospitals. Are you, by any chance, on a local health committee?

HEMPHILL:

I'm only reporting research.

SALISBURY:

You've done a good job. And now -- the name of this bulletin, Farm and Home folks -- the bulletin just published by the Bureau of Agricultural Economics -- is "Hospitals for Rural Communities." If you're on a Health Committee, and you want to study the problems that a community must consider before it builds a hospital, send your name and address to the United States Department of Agriculture, Washington, D. C., and ask for the bulletin on "Hospitals."

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BREEDING BETTER CITRUS FRUITS

A radio conversation between Gove Hambidge, Editor 1937 Yearbook of Agriculture and Wallace Kadderly, Radio Service, broadcast Friday, February 11, 1938, in the Department of Agriculture period, National Farm and Home Hour, by 90 stations associated with the National Broadcasting Company.

U. S. Department of Agriculture

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KADDERLY:

For some time now Gove Hambidge has dropped in here every week or two. He has been giving us a sort of informal account of the work of modern plant breeders. Gove edited the 1937 Yearbook of Agriculture, which covers the whole subject of this breeding work with a great many different plants grown by American farmers. Well, today he is with us again, prepared to discuss the breeding of citrus fruits. That subject was covered in the Yearbook in an article by Hamilton P. Traub and T. Ralph Robinson, of our Bureau of Plant Industry.

Now it's true that citrus fruits are grown only in special areas in this country - in Florida, California, Arizona and Texas, and to some extent in other States along the Gulf. But they're sold everywhere, and they're important in the diet of all of us - or they should be, anyway. So what Gove has to say should interest even those listeners who have never seen an orange or a grapefruit tree in bloom, or heavy with fruit.

HAMBIDGE:

And that's a sight for sore eyes, Wallace. It might be said that citrus fruit juices are nature's own original cocktail - never equaled by man with all his fancy mixtures. And what a variety and delicacy and subtlety of flavors they have, when you run the gamut from the sweetness of the sweet orange to the peculiar tartness and bitterness of the lime.

KADDERLY:

Right here, Gove, it might be a good idea to tell something about the principal fruits in the citrus group. I think a good many people don't realize what a wide variety there is.

HAMBIDGE:

That's right, Wallace. It's important for another reason too - because the whole list of them is now being used by plant breeders to cross with one another. They already have a remarkable lot of hybrids. One of them, for instance, is the Perrine lemon, that handsome big green fellow which is a cross between a lemon and a lime and combines the flavor of both.

KADDERLY:

All right, I'll start the list with the oranges. First there's the sweet orange, which everybody knows. Then there's the sour orange, which is used to supply rootstocks for grafting. Then there's the mandarin group of oranges, which includes King oranges, satsuma oranges, and tangerines. All the oranges in the mandarin group have a skin that is very loose and comes off easily, and the fruit at its best has a peculiar, agreeable tang.

HAMBIDGE:

Then there's the grapefruit group, Wallace. That includes not only

(over)

our familiar breakfast grapefruit, but two fruits not commonly grown in this country, the shaddock, which is very sour, and the pummelo, which is unusually sweet. The pummelo separates easily into sections, and it's used mostly for salads.

KADDERLY:

Then there's the lemon and the lime. And two others not grown here -- the Ichang lemon, which is noted chiefly for its hardiness. And the Kabpi lemon, which is a vigorous tree with large fruit.

HAMBIDGE:

Next there's the calamondin, which has fruit something like the lime. And the kumquat, which is used mostly for decorations at holiday time and also for preserves.

KADDERLY

Especially in Chinese restaurants.

HAMBIDGE:

Yes - chop suey, rice, tea, and preserved kumquats - that's a good Chinese meal. Then there's the citron, which is also used for preserves - and often finds its way into holiday fruit cake. The citron is another one not grown much in this country.

KADDERLY:

That's a long enough list, Gove --

HAMBIDGE:

Well, there are lots of others - including related forms like the finger lime, the wood apple, the so-called powder pear, the Bael fruit, and the trifoliate orange. But I guess we've proved the point that these fruits are a large and very remarkable clan, like the Smiths and the Joneses. Nearly every one of its members, I believe, is now available at one or another of the agricultural experiment stations here in the United States. Even the more uncommon forms are being grown and studied for possible use in crosses or experimentation.

KADDERLY:

Most of them came to us from faraway places, didn't they?

HAMBIDGE:

Yes, I guess they all did. Originally we got our citrus and related fruits from such places as China, India, Siam, Africa, the Philippines, the West Indies, the Canary Islands, Algeria, Palestine, Formosa, Taiwan, Java, Cochinchina --

KADDERLY:

Hold on, Gove. You're giving me a case of - what's the opposite of homesickness? - wanderlust. I can hear the East a-calling right now.

HAMBIDGE:

All right, Wallace - we'll stick closer to home.

KADDERLY:

You mentioned the fact that a good many crosses have been made between these different kinds of citrus fruits, Gove. What are some of the results of that work?

HAMBIDGE:

A good many new kinds of citrus fruits have been developed, Wallace. Some of them are good and some disappointing. I've mentioned the Perrine lemon - that's getting fairly common on the market now, and it's a fine fruit. Then there are tangelos, a cross between the little tangerine and the grapefruit. The first tangelos were only fair, but a new series introduced since 1931 is very promising. Incidentally, the Temple orange, which has a peculiarly nice tang, seems to be a natural hybrid between a tangerine and a grapefruit.

KADDERLY:

Aren't there some crosses between the lime and the kumquat that look rather good?

HAMBIDGE:

Yes, there are. They're limequats - like limes in quality, but hardier. Then there's a sort of triple hybrid called the citrangequat. That has three very different parents - a trifoliate orange, a sweet orange, and a kumquat. The juice makes a good summer drink of the lemonade type. The citrangedin is another triple hybrid of the same kind, with a calamondin substituted for the kumquat in the parentage. There are a whole lot of other hybrids, too - so many, in fact, that it gets confusing just trying to keep the names straight. So far, I think there are very few of them that will ever become as important as any of the principal citrus fruits.

KADDERLY:

Well, I should think it would be very hard to beat the good old orange, grapefruit, lemon, and lime as nature made them.

HAMBIDGE:

It is. At the same time - as you know very well, Wallace, coming from California - a good deal of work has been done to improve the original citrus fruits. A lot of it has been through the selection of what are called bud mutations.

KADDERLY:

Yes, I've been fairly familiar with that. It depends on close, expert observation, to pick out any particular fruit that may be different from the rest - and superior, of course - through some mutation or genetic change in the cells of a single bud. Then they can start a new tree from that bud, and eventually have hundreds or thousands of new trees, all with superior fruit like the original. That's been a big factor in citrus fruit growing in this country.

HAMBIDGE:

It was started by a man here in the Department of Agriculture, A. D. Shamel - and as you say, it required the keenest kind of observation. Mutations can be bad as well as good and careful selection is essential.

KADDERLY:

It really is quite a remarkable achievement, when you think of it. As a result of that work, I believe, nearly 3 1/2 million selected buds of the selected Washington navel orange alone have gone out to growers, and over 5 million selected buds of the Valencia.

HAMBIDGE:

Besides at least a couple of million of the selected Eureka lemon, a good many of the Lisbon lemon, and a couple of million of the Marsh seedless grapefruit.

KADDERLY:

By the way, Gove - wasn't a pink grapefruit that's now becoming rather popular originally a bud mutation of the Marsh seedless variety?

HAMBIDGE: Yes, there were two pink-fleshed bud mutations of the Marsh. Curiously enough, one of them was found in Florida and the other in California. The Florida mutation is now called the Thompson grapefruit, and it's being grown to a considerable extent in Texas. There are other pink fleshed mutations also. Incidentally, there's another seedless grapefruit, the Davis, that resulted from pollinating a seedy grapefruit with pollen from a tangerine. It's proving to be especially good for canning because the flesh remains very firm.

KADDERLY:

I've had people ask me if the navel orange wasn't originally a bud mutation on a tree of seedy oranges, and apparently that's a common idea here in the East. Of course it isn't true. The navel type of orange has been known for a long time - as far back as the middle sixteen hundreds, anyway. The original Washington navel orange came to California in - 1873, if I remember rightly.

HAMBIDGE:

Yes, that's right, Wallace. And I guess it was called the Washington navel simply because it came from Washington, D. C.

KADDERLY:

The first trees were sent to Mrs. Eliza Tibbets in California. It seems that Mrs. Tibbets stopped here in Washington on her way west in 1873, and visited the Department of Agriculture gardens. Well, just three years before that, William Saunders, the superintendent of the gardens, had secured some navel orange trees from a missionary down in Bähia, Brazil. He sent Mrs. Tibbets two of those little trees when she got out to the Coast. She planted them on her place out in Riverside, California. And out of those two trees came the whole modern navel orange industry of the State.

HAMBIDGE:

That Mrs. Tibbets certainly started something, Wallace.

KADDERLY:

She did, at that. Well, now it's time to get on to the market reports. I'll just remind our listeners again that this discussion today is based on material in the 1937 Yearbook of Agriculture. You can obtain your copy of the Yearbook from your Congressman. After the Congressional supply for free distribution is exhausted, the book will be on sale by the Superintendent of Documents, Washington, D. C. for $2 a copy.

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VITAMINS AND CODLIVER OIL

A radio conversation between Morse Salisbury, Acting Director of Information, Wallace L. Kadderly, Acting Chief of Radio Service, and Josephine Hemphill, Radio Service, United States Department of Agriculture, delivered during the Department period of the National Farm and Home Hour, Tuesday, February 15, 1938, and broadcast by a network of 93 radio stations associated with the National Broadcasting Company.

--ooOoo--

WALLACE KADDERLY:
And here in Washington, we're all ready to take our codliver oil. As a matter of fact, Farm and Home folks, we have no choice. Morse Salisbury and Josephine Hemphill are here with a report on vitamins, and codliver oil.

MORSE SALISBURY:
It wasn't my idea, Wallace. You know what I ordered -- I ordered apple dumplings.

JOSEPHINE HEMPHILL:
It was my idea. And don't you like vitamins? You -- you believe in vitamins -- don't you.

KADDERLY:
Oh sure. You bet! I'm or record on that!

SALISBURY:
What do you think we are -- old fogies?

HEMPHILL:
I don't know!

SALISBURY:
You mean you think we are -- old fogies?

HEMPHILL:
I mean you can't be too careful. Let me tell you a little story. Last summer when I was over in London on vacation, I heard about a group of Girl Scouts and Girl Guides who had formed a secret society -- the "Cookery Crimes Club."

SALISBURY:
Amateur detectives.

HEMPHILL:
They played they were detectives, sworn to discover crimes against Health and Common Sense -- crimes committed by crooks. Cookery crooks. But they had to give up their Crime Club.

SALISBURY:
Why?

(over)

HEMPHILL:
Oh, one of the little girls started right in, with great determination -- to teach her grandmother how to cook. The grandmother -- well, the grandmother didn't like it.

SALISBURY:
Would you like to have your granddaughter call you a cookery crook?

HEMPHILL:
I don't suppose I'd like it a bit. The girls decided if they ever started another Cookery Crimes Club, they'd work in secret -- and never tell their elders what they should do.

SALISBURY:
I see. Now take elderly people like Wallace and me --

HEMPHILL:
Yes?

SALISBURY:
You think we might resent being detected in cookery crimes.

HEMPHILL:
Such crimes as killing some of the vitamins in fresh green vegetables -- by cooking them with soda.

KADDERLY:
Or throwing good Vitamin D down the kitchen sink.

HEMPHILL:
What's that, Wallace?

KADDERLY:
I was thinking of the oil in a can of salmon. Isn't it a cookery crime to throw that oil, rich in vitamin D -- to throw it down the sink?

HEMPHILL:
It certainly is. And it would be silly to pour the oil down the sink -- and then maybe go out and buy a vitamin preparation. That's an excellent point, Wallace. Say, have you seen the white rats?

KADDERLY:
No,--I haven't. But I'm interested.

SALISBURY:
I'd like to know the best place to keep codliver oil, and other vitamin preparations, so they won't lose their vitamins. But first, tell Wallace Kadderly about the white rats, that live in the air-conditioned laboratories of the Food and Drug Administration.

HEMPHILL:
Yes, even in August, Mr. Kadderly, those pampered white rats live in the most comfortable quarters. The scientists may be mopping their steaming brows -- but not the white rats. You've never spent the month of August in Washington. Just wait!

KADDERLY:
I suppose they -- the rats -- have something to do with vitamins, and codliver oil.

SALISBURY:
Wallace, don't hurry Miss Hemphill. She'll tell the story, in her own good time.

HEMPHILL:
Mr. Salisbury, don't look at me like that -- over your spectacles. Wallace, you remember a few weeks ago Mr. Campbell, Chief of the Food and Drug Administration, told us that last year they tested the vitamin D value of imported codliver oil amounting to 900,000 gallons.

KADDERLY:
I do remember. One-third of that codliver oil -- 300,000 gallons -- was short in vitamin D. So, under the Food and Drugs Act, it couldn't be allowed to enter the country.

HEMPHILL:
Did you ever wonder -- how the Food and Drug chemists knew that codliver oil was short in vitamin D?

KADDERLY:
To be real truthful about it -- no. But -- I am wondering -- now.

HEMPHILL:
And here's something else -- that codliver oil, the 300,000 gallons refused entry, was enough, if it had been up to standard -- it was enough to put the necessary vitamin D into more than 100,000 tons of poultry feed.

KADDERLY:
Is that a fact. . . .

SALISBURY:
Jo, tell us how long the Food and Drug Administration has had a Vitamin Division -- to protect consumers from low-standard codliver oil -- and other vitamin products.

HEMPHILL:
Less than three years. You know they examine vitamin products made in this country, as well as those imported. Last year, two-thirds of the vitamin products they examined did not have the vitamin potencies claimed on the label.

SALISBURY:
So these products were removed from the market.

HEMPHILL:
Yes. Naturally, you don't want to buy vitamin preparations that don't have vitamins.

SALISBURY:
You certainly don't. Take codliver oil -- if you're giving codliver oil to young children -- so they'll grow up to be normal youngsters -- with no

symptoms of rickets -- you want to be sure the codliver oil you're giving them contains enough vitamin D to do its good work.

KADDERLY:
Another thing, Morse -- if you're giving codliver oil to poultry -- to make the chicks grow and the hens lay eggs -- you don't want to be cheated on the vitamins. You don't want to waste a lot of your hard-earned cash.

HEMPHILL:
Well, you both know -- the Food and Drug Administration sees to it that you do get good codliver oil -- for chick and for child. But it takes a lot of testing -- it's mighty slow work, testing samples that represent millions of gallons -- slow work, even with the help of the white rats.

KADDERLY:
Then you haven't forgotten the white rats.

SALISBURY:
In due time, Wallace -- you'll get the whole story.

HEMPHILL:
You'll get the whole story right now. This is how they work -- the white rats -- to help the scientists find out whether the codliver oil you're going to buy for your children, and for your poultry, whether that codliver oil contains at least as much vitamin D as the Food and Drugs Act requires. That's 85 units of vitamin D, per gram of codliver oil.

SALISBURY:
You'd better explain what you mean by a unit of vitamin D.

HEMPHILL:
I'll have to tell you first about the line test.

KADDERLY:
Line? L-i-n-e?

HEMPHILL:
That's right. Just like -- clothes line. You know your bones are made largely of calcium and phosphorus. Now if you think of bone building as a manufacturing process, you can call calcium and phosphorus the raw materials, and vitamin D the workmen. Nature is the overseer -- the -- the --

SALISBURY:
The foreman?

HEMPHILL:
Yes -- the big boss. To make good strong bones, nature must have the right proportions of the raw materials --

SALISBURY:
Calcium and phosphorus --

HEMPHILL:
Yes -- and nature must also have enough workmen, or vitamin D -- to put the calcium and phosphorus together. Otherwise -- you know what happens.

KADDERLY:
Your chickens may get leg weakness.

SALISBURY:
And your children may get rickets.

HEMPHILL:
Yes. Now the "line" test. (This is one of the most interesting experiments I ever saw. Forgive me if I get too enthusiastic.)

SALISBURY:
Go on.

HEMPHILL:
The rats cooperating in the "line test" are purposely fed a diet which will produce rickets -- a diet which contains absolutely no vitamin D. In about three weeks, the rats develop symptoms of rickets. Now the scientists bring in the codliver oil they've got to sample before it goes on the market. Remember, the white rats have symptoms of rickets. Now, will the codliver oil to be sampled cure the white rats? It will -- if it contains enough vitamin D.

SALISBURY:
How long will they have to take their codliver oil before you can tell they're improving.

HEMPHILL:
Only one week. For one week the rats are fed codliver oil from the sample under investigation. If it contains enough vitamin D, there will be enough healing in the bones of the rats -- why, you can actually see it -- and measure it -- that line of healing, in the bones.

SALISBURY:
If we go over there to the Food and Drug laboratory today, can we see the line of healing?

HEMPHILL:
Of course! Look at the bones which have started to heal, where the new cells are being laid down. You'll see a line, right across the bone. That's where you get the name -- line test.

KADDERLY:
Jo, I have a question.

HEMPHILL:
Yes?

KADDERLY:
If you give the rats more vitamin D --

HEMPHILL:
If you give them more vitamin D, or increase the time -- give them

vitamin D for more than one week -- that narrow line of healing becomes wider and wider, and finally, the bone may heal completely.

SALISBURY:
Jo, you've told us how the Government chemists find out whether codliver oil contains vitamin D --

HEMPHILL:
Yes.

SALISBURY:
How do they find out how much vitamin D it contains?

HEMPHILL:
Oh, that's simple. They compare the codliver oil they're investigating with a standard codliver oil. Of known vitamin D content. The standard, of course, contains at least 85 units of vitamin D per gram.

KADDERLY:
Do the white rats help in this test?

HEMPHILL:
Yes. The standard is fed to one group of rats and the sample under test to another group. If the degree of healing, produced by the oil under test, is equal to, or greater than, the degree of healing produced by the standard, the oil under test may be said to contain at least 85 units of vitamin D per gram . . . . Have I made it clear, how the Food and Drug Administration protects consumers from low grade codliver oil?

SALISBURY:
Sure you have. I think I'll go over there today and get Doctor Nelson to show me the white rats.

HEMPHILL:
I'm sure he'll be glad to -- if he's not too busy. Tell him to show you the rats that have recovered from rickets. Their bones are hard and rigid -- densely calcified, as normal bones should be.

KADDERLY:
You mean nature got her vitamin D workmen to put the calcium and phosphorus together.

HEMPHILL:
That's right. You understand it perfectly.

SALISBURY:
Now my question -- Where should you keep codliver oil.

HEMPHILL:
Oh yes -- keep codliver oil in a cool, dry, dark place.

SALISBURY:
In the ice box?

HEMPHILL:
That's a good place. You know codliver oil includes vitamin A -- as well as D. Vitamin A is easily destroyed when warm,or exposed to air or light. Vitamin D is not easily destroyed -- but the two come together, in codliver oil. Another thing -- when you open a bottle of codliver oil, keep it open only as long as necessary. Between times, keep it tightly closed.

KADDERLY:
Does the same rule apply to tablets, and capsules, with vitamin A?

HEMPHILL:
Yes -- keep them at icebox temperature.

SALISBURY:
What if you don't have an ice box -- for codliver oil.

HEMPHILL:
Then keep it in a dark cupboard -- to protect it from light.

KADDERLY:
I see now why codliver oil comes in dark brown bottles -- to protect the vitamins from light.

HEMPHILL:
That's the reason.

SALISBURY:
How do the scientists in the Food and Drug Administration make tests for vitamin A -- and B?

KADDERLY:
Yes -- and vitamin C. Do they use the same technique for vitamin C?

HEMPHILL:
You want to know too much all at once. Give me time -- and I'll get around to reporting more research for you.

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CLIMATIC STUDIES FOR SOIL CONSERVATION

A radio interview between Gordon Zimmerman, Soil Conservation Service, and Wallace L. Kadderly, Office of Information, broadcast Monday, February 21, 1938, in the Department of Agriculture period, National Farm and Home Hour.

---ooOoo---

KADDERLY:

Continuing the National Farm and Home Hour from Washington, we have a report on some of the work that's being done to help stop soil erosion and control floods. Gordon Zimmerman of the Soil Conservation Service is here to tell us about the Muskingum Climatic Research Center in Ohio. That name implies a study of weather...and weather is certainly a mighty important factor in the problems of floods and erosion. Gordon, just what is the Muskingum Climatic Research Center?

ZIMMERMAN:

Let me begin by saying that it's a pretty big undertaking, Wallace. And it is not just a building. The Muskingum Research Center represents work in the entire watershed of the Muskingum River -- an area of more than 8,000 square miles. In this area men are making a detailed study of the weather -- day in and day out. They are recording rain, snow, temperature, and all the other factors that go to make up climate.

KADDERLY:

Weather and soil erosion are pretty well tied together. But weather can't be controlled. If it's going to rain, it's going to rain. You're not hoping to find a way to put weather under control, are you?

ZIMMERMAN:

(Laughing) Hardly. But we do want to find out more about the weather. If we knew more about what to expect in the way of rainfall and the climate generally, we could be a whole lot more intelligent in our work to control soil erosion. After all, there are only two important kinds of soil erosion: erosion by wind and erosion by water. Either the wind blows soil away, or rain water washes it away.

KADDERLY:

Everyone will agree, I'm sure that if we could know how much wind and rain to expect, we would be better prepared to deal with them.

ZIMMERMAN:

We need to know a little more than "how much" Wallace. The total amount of rain that falls in a year is important. But we need to know how it comes, and when it comes. The "how" and the "when" of rainfall directly affect soil and water losses. In the Muskingum watershed the Weather Bureau has 18 stations that are cooperating with the Research Center. These stations have collected data on the weather for a great many years.... data that are invaluable for showing the long-time characteristics of weather, but they don't include certain details that the scientist needs to trace

(over)

individual storms and to find out the exact intensity of an individual storm in many parts of the watershed.

Each rainstorm has its own peculiar behavior. Each acts differently from the other. And these are facts that the soil conservationist and flood control engineer want to know.

So, the Muskingum Research Center has been set up to learn not only whether most of the rain comes in the winter and spring -- but whether it comes in a few intense storms or in a great many gradual rains. The records also show in detail where and when snow, sleet or hail have fallen. In fact, the check on the weather is so complete that you can find out any important fact about the weather anywhere in the watershed. Not only at a few locations but at any one of 500 different places.

KADDERLY:

Five hundred observation and recording points! That means a lot of reports to chart and study. How often are the reports filed at the Center?

ZIMMERMAN:

Every day, from each of the 500 stations. One hundred and fifty men and women -- WPA and NYA workers -- put all this information together in the form of climatic maps. In addition, other data come in daily from the 18 cooperative Weather Bureau stations and from aerial readings made by the Department of Commerce. All in all, a minimum of 63,000 readings are compiled on a day with no rain.

KADDERLY:

Sixty-three thousand readings compiled every day it does not rain!! Well, what's the figure when it does rain?

ZIMMERMAN:

It takes about 87,000 readings to make up the weather picture of the watershed on a rainy day, Wallace. But all this detail has a point. It's a step toward enabling the soil conservationist to find out exactly where he has a water problem to deal with, what kind of a problem it is and when he has to be ready to deal with it.

KADDERLY:

The flood control engineer no doubt is interested in this detailed information, too... so he can plan his flood control operations better.

ZIMMERMAN:

That's one of the reasons for this project, Wallace. I have said that the Soil Conservation Service is cooperating with the Weather Bureau the WPA, the NYA. But I didn't mention the important fact that the Service also is cooperating with the Muskingum Conservancy District. That district has a series of flood control dams in the Muskingum River. The research now going on in the watershed will eventually help to protect these dams and also serve as a guide in planning any new flood control measures.

KADDERLY:

Thanks, Gordon, for giving us the high spots of this unusual, intensive project. By the way, why was this Research Center established in

the Muskingum watershed.... rather than some other place?

ZIMMERMAN:
Several reasons, Wallace.

In this particular section rains are frequent and variable; also, the Muskingum watershed is an important source of Ohio River flood waters; and the 8,000 square miles of this watershed make up the Muskingum Conservancy District.

KADDERLY:
(Ad lib conclusion)

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THE WASHINGTONS AT MOUNT VERNON

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, delivered during the Department period of the National Farm and Home Hour Tuesday, February 22, 1938, and broadcast by a network of 93 stations associated with the National Broadcasting Company.

--ooOoo--

ANNOUNCER:

And here we are in Washington, Farm and Home folks, but if we could have our way -- Jo Hemphill and Morse Salisbury and the rest of us -- we'd all be down in Virginia -- at Mount Vernon, the home of George and Martha Washington.

MORSE SALISBURY:

Mr. _____, so far as I'm concerned -- we are down at Mount Vernon.

JOSEPHINE HEMPHILL:

Mr. Salisbury, you certainly do look comfortable -- in that big chair.

ANNOUNCER:

You look too comfortable. Come on over here, Morse -- and join the crowd around the table.

SALISBURY:

This is a holiday -- you're not going to make me do any work.

HEMPHILL:

Won't you come over and be sociable?

SALISBURY:

I can be sociable right here. It's so clear today -- I can see across the Potomac river.

HEMPHILL:

Oh -- so you're down there at Mount Vernon -- sitting on the front porch.

SALISBURY:

Shh! Look. . . .

HEMPHILL:

What is it.

SALISBURY:

A redbird. See that redbird?

HEMPHILL:

Yes -- over there in the holly tree. Hear that little tinkling sound? Like a -- like a ripple?

SALISBURY:

What is it.

HEMPHILL:

That's a junco.

SALISBURY:

We could sit out here all day -- watching the birds.

HEMPHILL:

There's a mocking bird. And look at that bluejay!

SALISBURY:

The bluejay looks as if he owned the place.

HEMPHILL:

Maybe his ancestors were round here when Martha Washington planted her flower garden. Smell that boxwood? That's the dwarf box -- in Martha's garden.

SALISBURY:

And do I smell food -- cooking in Martha's kitchen?

HEMPHILL:

Very likely. Roast beef.

SALISBURY:

No. It's something hot, and sweet -- and spicy.

HEMPHILL:

Now what can that be. It isn't corn cakes.

SALISBURY:

No -- it's sweet -- and spicy. Anyway, it couldn't be corn cakes. The Washingtons had corn cakes for breakfast -- and it's long past breakfast time. The Washingtons got up early.

HEMPHILL:

They had to get up early, to start the day's work. Martha had to take charge of her housekeeping duties -- you know she was a wonderful housekeeper.

SALISBURY:

And George had to go to the barns, to see that the farm work got under way early in the morning. You know 66 people worked on the home place, and 150 more on the four outlying farms.

Jo, read us part of the letter written by the man who visited at Mount Vernon soon after the Revolution.

HEMPHILL:

All right. Here'w what he wrote: "They live in great style and with the utmost regularity. Breakfast is on the table at seven o'clock, dinner at three, tea at seven, and supper at nine. The hours before breakfast are spent in any manner most agreeable to the individual. After breakfast we work, or read, or attend to Miss Custis, who plays most charmingly on the piano, until about twelve o'clock when we dress for dinner. This is only the females of the family. The male part never make their appearance from the time of breakfast until dinner. Precisely at nine o'clock the servants call us to supper. We sit at the table until ten o'clock, when we retire to our respective apartments."

SALISBURY:

Early to bed, and early to rise.

HEMPHILL:

No wonder. With all the work there was to do. Morse, do you know that Martha Washington visited all the buildings at Mount Vernon almost every day? A Negro woman followed her with the "key basket."

SALISBURY:

She needed a big basket -- if she had a key to every one of the buildings at Mount Vernon. Now read us that other letter you have there -- written by Martha's grandson. That's a good picture of Martha as a housekeeper.

HEMPHILL:

Her grandson wrote this: "In her dress, though plain, she was so scrupulously neat that ladies often wondered how Mrs. Washington could wear a gown for a week, go through her kitchen and laundries and all the varieties of places in the routine of domestic management, and yet the gown retained its snow-like whitness, unsullied by a single speck. . . ."

SALISBURY:

Now -- read us about the food at Mount Vernon.

HEMPHILL:

"All the principal food was furnished by the plantation. Vegetables were raised in profusion in the garden. The butter was made in the dairy, and with milk and cream was kept in the cool spring-house near by. Turkeys and chickens were raised on the farm, barrels of sugar were in the pantry -- brown sugar to be used by the slaves, and for cooking -- and lump sugar for the mistress's table. Desserts were all made in the kitchen. . . . Ice cream was unknown."

SALISBURY:

What -- no ice cream?

HEMPHILL:

No ice cream. Remember this was many years ago. But the last time I visited Mount Vernon it seemed to me the Washingtons must be around somewhere. I suppose it's because you can see so many of their personal belongings.

SALISBURY:

Did you see G. Washington's flute, on the harpsichord in the music room?

HEMPHILL:

Yes. You know he never played his flute. He wrote, one time: "I can neither sing one of the songs, nor raise a single note on any instrument." But to continue with the story of food, at Mount Vernon: ". . . The beaten biscuits, so well known below Mason and Dixon's line, and corn cakes, or batter cakes, were the breakfast foods used." Morse -- you're sure it wasn't corn cakes you smelled a while ago?

SALISBURY:

No -- it was sweetish -- and spicy.

HEMPHILL:

"The biscuit ingredients were of the simplest kind -- flour, water, and a little shortening -- but the dough was beaten half an hour with a flatiron, to lighten it." Imagine! Beating your biscuit dough with a flatiron, for half an hour.

SALISBURY:

Tell us what they had for dinner.

HEMPHILL:

"Dinner was the principal meal at Mount Vernon, and was decidedly formal, everything being served on the most liberal scale." You know, the Washingtons were very generous. They kept open house all the time. One time, G. Washington wrote in his diary: "Mrs. Washington and myself will do what I believe has not been done within the last twenty years by us,-- that is set down to dinner by ourselves."

SALISBURY:

Do your notes tell what they served for dinner?

HEMPHILL:

On one occasion dinner included oyster soup, beef, mutton, and a number of vegetables. After this course, the upper table cloth was removed, and the desserts were brought on -- pies, puddings, tarts, jellies, whips, floating island, and so forth. Then in due time the second cloth was removed, and the servants brought in a light wine, with fruit, raisins, and almonds. Coffee was served later, in the parlor.

SALISBURY:

So that was dinner -- at Mount Vernon. And dinner, you said, was served at three o'clock.

HEMPHILL:

Dinner at three, tea at seven, and supper at nine. Supper was a simple meal -- fruit and cream, and cake and wine. Now, reading again: "Aside from being a notable housekeeper and a gracious hostess, Martha Washington is reputed to have attended personally to everything which was for the comfort of her husband. When he returned from long rides over his farm, she always met him with refreshments, frequently sugar cakes, thin biscuits, and hot mulled chocolate. . ."

SALISBURY:

Hot mulled chocolate? Isn't that sweet and spicy, and hot? That's what they're cooking in the kitchen.

HEMPHILL:

Of course. Now if you just had the thin biscuits -- and the sugar cookies --

SALISBURY:

I'd sit here all the rest of the day, sipping my chocolate. Oh hello, Mr. Baukhage, have some hot mulled chocolate.

BAUKHAGE:

Morse -- how come you picked the only easy chair in the place?

SALISBURY:

I'm resting. It's a holiday.

BAUKHAGE:

You take your holidays seriously.

SALISBURY:

Aren't you a little earlier than usual?

BAUKHAGE:

Miss Hemphill asked me to come in early -- and read you a story.

SALISBURY:

Fine! Your soothing voice will lull me to sleep in no time. You won't mind if I doze off.

HEMPHILL:

You won't doze off. This is a good story. I asked Mr. Baukhage to give us a glimpse of family life at Mount Vernon as it's supposed to have been described by a little French girl, Adelaide-Rosalie.

SALISBURY:

Adelaide-Rosalie?

HEMPHILL:

In 1799, this little French girl was living with her mother in Virginia. Her father had fought with General Lafayette, and then returned to France. Mr. Baukhage is going to read the letter Adelaide-Rosalie wrote to her "revered grandmother," in France.

SALISBURY:

And I can just relax, and enjoy myself.

BAUKHAGE:

If you relax any further -- you'll slide clear out of your chair. Here's the letter Adelaide-Rosalie wrote to her grandmother in France: "Revered Grandmother: I am sure you will be glad to hear that at last I have seen and been spoken to by Monsieur de Washington. It happened in the following way: I was walking with Miss Elizabeth when we met him, riding his dark horse as usual. Another gentleman was with him. When I saw him I thought I would make use of the opportunity and so I called out in French: 'Bonjour, Monsieur le General!'

"He immediately stopped his horse and made a sign to Miss Elizabeth (who was all the time pulling at my skirt to keep me back) and to me, to come up to see him, which we did. He then said: 'You are a little French girl, I see. How do you come to be here?'

"Then I told him all about Monsieur mon Pere, how he had fought with Monsieur de La Fayette and then gone back to France, and how we were waiting with my Maman to join him there when things become more peaceful. . . Monsieur de Washington smiled, and I could see the expression in his eyes.

It was beautiful, and he appeared so kind and good. Then he turned to the man who was riding with him and said: 'What do you think? Shall we ask this little French girl to Mount Vernon and present her to Mistress Washington,' And when I heard him I almost cried out with joy, and said that my grandmother would be so happy if she knew I had really been in Monsieur le General's home.

"'Well, then we shall give her this happiness and you may write her that you have been to Mount Vernon,' and he added that he would send his carriage to fetch Miss Elizabeth and me that same evening. Then he bowed to us just as if we were great ladies, and Miss Elizabeth was so scared she could not even curtsey as she ought. But I did not forget to...

"About sunset a carriage arrived and took Miss Elizabeth and me to Mount Vernon. It is such a beautiful house and everything in it so beautiful. And just think, Monsieur de Washington met us himself and took us to Madame Washington! Miss Elizabeth could hardly walk for fright. But I looked at everything, and I saw that Monsieur le General was dressed quite plainly in a brown coat, but his cravat was very handsome, and he looked even more like a soldier than when he was on horseback. Madam de Washington was beautifully dressed in a heavy black silk. The kerchief on her breast was of lace, and her cap suited her to perfection. The General said that if he had known a little French girl, and the daughter of a soldier who had fought with Monsieur de la Fayette, had been living so near him all this time, he would have had us come to see him before.....

"He is so good and he looks so good. Madam de Washington made us sit close to her easy chair and said we must have some refreshments. She ordered nice cakes brought to us, and some kind of bonbons I had never eaten before, and preserved cherries and jams, which, however, were not as good as my Maman makes.

"Before we were allowed t go home Monsieur le General told us that there would soon be a wedding at Mount Vernon, when his nephew, Monsieur Lewis, would marry Mademoiselle Custis, and that we must come and see the bride in her finery. Madam de Washington said that this was a very good idea, and that she would send her carriage to fetch us, and that we might spend the night in the room next to hers so she could take care of us. And she kissed me and Miss Elizabeth before sending us home, and Monsieur le General said he thought he could kiss me, too, as I was the daughter of one of his old comrades.

"When we got home, we could talk of nothing but our visit and the wedding which we are to see. And so, revered Grandmother, I think you will be glad to know that at last I was able to see Monsieur de Washington and write you all about him...."

HEMPHILL:

Thank you, Mr. Baukhage.

SALISBURY:

Tell us about the wedding.

HEMPHILL:

In another letter Adelaide-Rosalie did describe the wedding. The bride wore a gown of white and silver brocade. And Mistress Martha Washington wore a soft, dove-gray brocaded silk, with pink bows. Mr. Baukhage -- will you read that last paragraph, about the wedding? Just the last paragraph.

BAUKHAGE:

The little French girl wrote: "Monsieur le General kissed the Bride affectionately, and there were tears in his eyes as he did so. . . Her eyes, too, were filled with tears, and Madam de Washington was crying aloud." . . . Well, weddings haven't changed much, since the days of Monsieur le General George Washington, and the little French girl.

HEMPHILL:

Thank you very much.

ANNOUNCER:

And thank you, Jo, for finding that letter. I believe you said it's from a book translated by Princess Radziwill.

HEMPHILL:

That's right. It's called "They Knew the Washingtons," published by the Bobbs-Merrill Company.

ANNOUNCER:

And now, to resume, etc.

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PROGRESS IN AGRICULTURAL ADJUSTMENT

A radio discussion by Wallace Kadderly, Office of Information, and A. D. Stedman, Agricultural Adjustment Administration, broadcast Tuesday, March 1, 1938, in the Department of Agriculture period, National Farm and Home Hour, by 90 stations associated with the National Broadcasting Company.

-oooOooo-

KADDERLY:
Now another report on farm program developments under the new Farm Act. Alfred D. Stedman, our regular reporter from the Triple-A, is here to give us the news, or perhaps I should say some of the news.

STEDMAN:
That "some of" was a good after-thought, Kadderly. I've got to sum up to get some of this news into a respectable amount of time.

KADDERLY:
In summary then...what first?

STEDMAN:
1938 Triple-A Conservation Provisions Revised in Line with New Farm Act. That's headline number one. The 1938 Agricultural Conservation Program was announced last September 20th. As far as the then-existing legislation permitted, the Triple-A program-operating officers, with the help of farmers and state extension people, made the program conform to the general policies Congress was following in working out a new bill. Well, the new bill was passed, and the next job was to make the farm program conform in detail with the letter of the new Act. For example, provision was made for voluntary wheat acreage allotments and special wheat payments. The plans already called for similar provisions with respect to other important soil-depleting crops.

KADDERLY:
In other words, the old program fits in with the new Act with comparatively little change.

STEDMAN:
That's right. And in the new farm program all payments to farmers are conditioned upon soil conservation.

KADDERLY:
Okay. Ready with another headline?

STEDMAN:
AAA Designates 506 Counties As 1938 Commercial Corn Area.
The new Act provides for special action--within a certain area--on the corn problem--and that means the problem of corn-fed livestock, too. Corn is raised in all States, but the main problems of adequate and stable supply, and stable prices, center in one area--the Corn Belt. Under the new program, the farmers in the Corn Belt will take the main responsibility of meeting these problems as they arise. The commercial area takes in all of Illinois and Iowa, large parts

(over)

of Ohio, Indiana, Minnesota, Nebraska, South Dakota, Missouri, and Kansas and smaller parts of Wisconsin, Michigan and Kentucky. In this area, the program that is offered to farmers includes acreage allotments, corn loans, and in case of emergency due to extreme surplus, marketing quotas. These marketing quotas can not apply outside of the commercial area, and within this area their use is subject to approval of two-thirds of farmers voting in a referendum. Under this program, the farmers can store up corn from large crops and use it or sell it when it is needed. More about this in a moment.

KADDERLY:
In the mean time, more news?

STEDMAN:
Yes; news about crop insurance. The new legislation established the Federal Crop Insurance Corporation that will start insuring farmers against losses of wheat yields in 1939. Roy M. Green has just been appointed manager of the Corporation. As head of the Finance Division of the Bureau of Agricultural Economics, he worked up much of the data necessary to plan the wheat insurance. Mr. Green has had long experience with wheat problems in Kansas and was adviser to the President's Committee on Crop Insurance. He appeared before the crop insurance hearings of Agricultural Committees in Senate and House last summer. More about wheat in just a few moments.

KADDERLY:
All right, then. On to other subjects.

STEDMAN:
Next, a reminder to all persons who produced cotton in 1937, or who produced flue-cured or dark air-cured tobacco in 1937. To you folks, let me suggest: Go to the calendar and mark Saturday, March 12th. Then when that day comes go to the voting place in your community, and vote for or against the marketing quota for your commodity--cotton, flue-cured or dark tobacco, as the case may be. Study the facts about your chances for reasonable income in 1938, and decide for yourself whether you favor a marketing quota as the way to meet the surplus problem. The voting day is a week from next Saturday...

KADDERLY:
A week from next Saturday. Well, Sted you've promised more information about corn and wheat.

STEDMAN:
Yes, I know, Kadderly--that's next. I've already pointed out that corn farmers will be offered a program with certain safeguards for themselves and certain safeguards for consumers. I've also mentioned crop insurance for wheat. These and other features of the new program seek to stabilize farm income. They also seek to assure consumers more plentiful supplies of food over a period of years. In other words, so far as food and feed are concerned, this is a program of stabilized abundance. Now, I know some people don't understand that. The program is new. People haven't yet had a chance to study it. Every now and then I read somewhere, or see some magazine or picture feature, and probably most of you have too, saying that this program means less food at higher prices. But the facts are that wheat and corn are the two vital food and feed crops dealt

with in the new Farm Act. The program will encourage and help farmers to carry over, from one year to another, twice as much wheat and almost twice as much corn as we have carried over on the average in recent years. The program seeks to stabilize supplies of corn and wheat at higher levels. The acreage allotments, loans, and marketing and storage quotas are worked out to avoid both extremes--extreme surpluses like those of 1932 and extreme shortages like those of 1934, for example. Year to year carryovers would be consistently larger. Avoiding the extreme fluctuations of supply would avoid the extreme ups and downs of price--those excessive swings that at the up end have meant scarcity to the consumers and at the down end have meant collapse of farmer buying power. There will still be fluctuations, of course, but within narrower limits. If the program succeeds, as it should and unless we should run into the worst weather in history, the retail prices of meat can't again go so high in relation to the incomes of consumers as they have been since the droughts of 1934 and 1936. There'll be more meat year in and year out. In drought years farmers won't have to sell of their herds of livestock so short for want of feed. And they won't over-expand their herds for a time, then cut them to nothing because of ruinous prices. If the program succeeds, as it should, the prices of bread and the other products made from or dependent on wheat will be more steady and more reasonable. The program also seeks to maintain more abundant supplies of the other food and feed crops besides corn and wheat.

KADDERLY:

Well, can you sum up what this means?

STEDMAN:

Broadly, the real significance of this new Farm Act is this: It means a real social effort to get systematic protection for the farmers and all the people against the extremes of glut and shortage. The nation has decided that it is no longer necessary for farmers to fight single handedly against drought--and that it is no longer necessary to let the supplies of food and feed be governed so greatly by the effects of price changes. It no longer is necessary to be so much at the mercy of price swings--speculative swings--from the cellar to roof and back to the cellar. The nation does not have to sit still and wait for an extremely low price to drive farmers out of production, or an extremely high price to coax farmers back into production, as the only means of overcoming glut or shortage. Demonstrations of the usefulness to the people of cooperative effort are one of the significant developments of our time. The new Farm Act means that the field of cooperation is being extended to include systematic protection of the nation's food and feed supplies, systematic protection of farm income and the first Federal crop insurance program to protect the wheat farmer against the greatest risks he has had to face alone.

KADDERLY:

Thank you, Sted, for the news and the comments on the new farm program. Farm and Home listeners, you have heard Alfred D. Stedman, Assistant Administrator of the Triple-A and reporter to you on farm program developments.

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A NEW METHOD FOR MAKING SIRUP

A radio conversation with Morse Salisbury, Acting Director of Information; Frank L. Teuton, Editor, Bureau of Chemistry and Soils; and Josephine Hemphill, Radio Service, United States Department of Agriculture, presented in the Department period of the National Farm and Home Hour, Tuesday, March 1, 1938, and broadcast by a network of 93 stations associated with the National Broadcasting Company.

--ooOoo--

WALLACE KADDERLY:

And here in Washington, Farm and Home folks, we have a whole galaxy of stars -- a whole galaxy of stars -- Josephine Hemphill. . . . Morse Salisbury. . . . and Frank L. Teuton, of the Bureau of Chemistry and Soils, of the United States Department of Agriculture.

FRANK TEUTON:

Well now Brother Kadderly, it's all right with me if you want to call Sister Hemphill a star, and Morse Salisbury a star -- but me, I'm just a plain "sorghum molasses" man from the hills of Tennessee. And Boy! you'll never taste anything as good as the sorghum molasses gingerbread they make down in that country.

JOSEPHINE HEMPHILL:

Be careful, Mr. Teuton. In this place, before lunch, you don't dare talk about something good to -- e-a-t. All these strong men here begin to swoon.

TEUTON:

Is that a fact! Why, they all look healthy.

MORSE SALISBURY:

Brother Teuton, don't give credence to everything you hear.

HEMPHILL:

Mr. Teuton, it's a fact -- one day I talked about Shrimp Creole -- and Morse keeled right over. Yes sir -- he keeled right over!

TEUTON:

But can't I tell you how my cook, Susie, makes molasses gingerbread? With good old genuine country buttermilk, with a "bite" to it?

HEMPHILL:

Oh I'd love to hear Susie's recipe. But I don't think Mr. Salisbury --

TEUTON:

Jo, you're going to disappoint all the folks who like molasses gingerbread.

(over)

HEMPHILL:
I know it, Mr. Teuton, but Mr. Salisbury is interested only in your new method of making sirup. Isn't that right, Morse?

SALISBURY:
Oh yes, yes. Frank, how does Susie -- You tell us about the sirup situation! How much sorghum molasses do we produce in this country. And by the way, Frank, in Tennessee, do you call molasses it or them?

TEUTON:
Well, we call it "them," but it's really "it." The annual production is about 15 million gallons of sorgo sirup, and about 20 million gallons of sugar cane sirup.

SALISBURY:
Thirty-five million gallons. That's a pretty big total. Most of the sorgo sirup comes from Alabama, Mississippi, --- ?

TEUTON:
Alabama, Mississippi, Texas, North Carolina, and about 30 other States. In fact, at one time or other, it's been produced in every State in the Union. The sugarcane sirup comes mostly from Georgia, Mississippi, Alabama, Louisiana, Texas, and Florida. On thousands of farms in the South, both sorgo and sugarcane sirup are important cash crops, as well as family subsistence crops.

SALISBURY:
Now Frank, tell us your new way of making sirup. I know the old way. With a horse-drawn cane mill, evaporating pan, and skimmers -- hauled around from one farm to another.

HEMPHILL:
In our neighborhood, you could always tell who was making sorghum -- if the wind was in the right direction.

TEUTON:
Yes, didn't it smell good? But even the best of the old sirup makers will tell you there was plenty of grief in the old-time method. Even after they'd done their dead level best, the sirup would often scorch and burn, or "jelly", or "clabber," or "sugar".

HEMPHILL:
Like those samples you showed me.

TEUTON:
Yes. That's right.

SALISBURY:
What causes the trouble?

TEUTON:
Why, Morse, the starch in the juice causes a lot of that trouble. But the farmer couldn't do anything about it till the chemists gave him a new method of making sirup.

SALISBURY:
And I understand that new method centers around four points.

TEUTON:
Yes, four points -- allowing the juice to settle before it's evaporated, careful straining of juice and sirup, semi-cooking and treating, and taking the sirup off at the proper time.

SALISBURY:
How do you get rid of the starch?

TEUTON:
Why, you let the juice settle, and some of the starch settles out with it.

SALISBURY:
What do you do with the settlings. Use 'em for stock feed?

TEUTON:
Yes, use 'em for stock feed. Now this new method of making sirup requires two cookings. The first cooking is done in a large evaporating pan -- like the old-time pans, except the new type pan has wings or troughs on the side.

SALISBURY:
A good idea! That makes skimming easier.

TEUTON:
That's right. And in the first cooking, you cook the juice to the half-done stage.

HEMPHILL:
How do you know when it's half done.

TEUTON:
Oh, you use a hydrometer.

HEMPHILL:
Of course!

TEUTON:
When the hydrometer reads 20 degrees, pull off the half-done sirup at once -- immediately -- right away. Let it flow, by gravity, from the big evaporator to a treating tank. In this treating tank, the sirup is mixed with a little malt.

SALISBURY:
Now I get it. The malt changes that troublesome starch into sugar.

TEUTON:
Yes -- and you get rid of slow boiling, scorching, clabbering, and jellying. Now with certain varieties of sorgo -- and sugarcane, too -- you should also use invertase, a water extract of yeast -- to prevent sugaring.

HEMPHILL:
How long do you keep the treated sirup in the treating tank?

TEUTON:
Why, over night, or until the next day, when it's cooked a second time, in the finishing pan. When the hydrometer reads 35-1/2 or 36 degrees, pull off the sirup, immediately, in batches. Well, that's the new method of making sorgo and sugarcane sirups. Jo, you told me not to make it technical. Did I?

HEMPHILL:
Oh no -- it sounds quite simple.

TEUTON:
It is simple -- and there's no guessing. People who tried the new method last season say it worked fine.

HEMPHILL:
Good.

SALISBURY:
Now here's something I'd like to know, Frank. You said a while ago that the half-done sirup flows by gravity.

TEUTON:
Yes --

SALISBURY:
That means you'd better have your sirup-making outfit located on a hill, doesn't it.

TEUTON:
Yes, Morse, you're right. It does. If you want an ideal layout, have your outfit on a hillside, or a slope, so the juice will flow by gravity, and have your cane mill 50 to a hundred feet from the evaporator, so you won't get so much noise, and dust.

HEMPHILL:
Now tell us the advantages of this new sorgo sirup -- made this new way. That's what I want to know.

TEUTON:
Well Josephine, it has lots of advantages -- it's lighter in color, and milder in flavor, and it smells mighty good. It doesn't have so many dregs as the old sirup, either. And it's a better keeper.

SALISBURY:
What's the cost -- compared with the old method.

TEUTON:
When you have the right equipment -- the cost is not over half a cent more, by the gallon, than by the old way. That's what Harman told me. You folks know M. D. Harman?

SALISBURY:
Oh yes -- he's down in Alabama -- State Extension Sirup Specialist.

HEMPHILL:
The only one in the country, isn't he.

TEUTON:
The only one, so far. Last year Mr. Herman supervised the building and started production at six new plants down there in Alabama. He'd had more plants going -- but it was just more than one man could do.

SALISBURY:
What do you know about Mr. Parmer's sirup plant -- down there at Hamilton, Alabama.

TEUTON:
Well, Morse, in my opinion that's a good example of a typical sirup plant. Mr. Parmer had 11 years of experience with an old type country sorghum mill before he took up the new method, last fall. His new plant can make 200 gallons of finished sirup in a 12-hour day. Last year he made sirup for about 25 farmers. Some of them hauled their cane as much as 20 miles, to get the better sirup.

SALISBURY:
How'd they pay for it. On a toll basis?

TEUTON:
Yes, on a toll basis, mostly. If the farmer furnished the cane, the wood, and the help, he gave one-fourth of his sirup in toll. If he brought the cane and furnished nothing else, and just stood around and watched, why then he gave one-third.

SALISBURY:
Frank, how's this new method of making sirup going to effect the sirup business?

TEUTON:
Well, Morse, it's a little early yet to say. But it's reasonable to assume that it will have considerable influence on the sirup business, as more farmers over the country take it up. A complete outfit -- like Mr. Parmer's -- costs around $600.

SALISBURY:
That's too much for the average sirup farmer to invest in for his own use, isn't it?

TEUTON:
Yes, it is, Morse, so you'll probably see a good many community mills for quite a while yet.

SALISBURY:
Now I believe you have a Farmers' Bulletin about the new method.

TEUTON:
Yes, we have, and the title is "Farm Production of Sorgo Sirup." It tells the whole story, from beginning to end.

SALISBURY:
And those interested can get a copy of this bulletin from the United States Department of Agriculture, Washington, D.C. Now -- is that all -- you're going to tell us about sorghum molasses?

TEUTON:
Well Morse, that's the story of our new method of making sorgo sirup. Is there something else you wanted to know?

SALISBURY:
Why, no -- if that's all, I reckon that's all. Josephine -- I reckon that's all.

HEMPHILL:
Mr. Teuton, I can't bear to see a man look so -- woebegone! It's breaking my heart!

TEUTON:
You're right, Jo. I think Brother Salisbury has seen the error of his ways. Maybe he won't keel over today, if we tell him just a little bit about Susie's molasses gingerbread.

HEMPHILL:
Shall we take the risk?

SALISBURY:
This is another one of your put-up jobs! Josephine and Frank know my weakness for gingerbread. It's my -- my -- well, if I were an ancient Greek hero I'd say it was my Achilles' heel. And they know it!

HEMPHILL:
Go ahead, Mr. Teuton.

TEUTON:
All right, Jo. Susie's been making molasses gingerbread for 50 years and she wrote down her "receet" for me.

HEMPHILL:
Good.

TEUTON:
When Susie makes gingerbread, she takes some sugar and molasses and butter, and a couple of eggs, and some ginger --

HEMPHILL:
You go too fast! Ginger?

TEUTON:
Make that ginger root. Susie buys the root and grates it herself. She says that gives the gingerbread more "pep" -- more "umph" -- she calls it. And then she puts in some flour, and the sour milk, and --

HEMPHILL:
Buttermilk, you said.

TEUTON:
Sure. I mean buttermilk -- good old genuine country buttermilk, with a "bite." And she mixes it all together, with salt and soda, and "pinches" of spice and pinches of nutmeg, and --

HEMPHILL:
Pinches. How many pinches.

TEUTON:
Oh, just as many as you want. And then you stir the batter, and then you bake it -- and you better be ready to eat that gingerbread, while it's hot.

HEMPHILL:
I'm ready right now!

TEUTON:
Oh it's the grandest molasses gingerbread I ever ate. Oh excuse me, Jo, of course I never had the pleasure of eating your gingerbread.

HEMPHILL:
I'm sure mine's not nearly as good as Susie's. Hers sounds delicious. Tell her I said so.

TEUTON:
I won't need to. She's listening to us, right now.

HEMPHILL:
She is? Thank you, Susie, for your recipe. Thank you very much.

SALISBURY:
I won't be satisfied till I have a sample of Susie's gingerbread. . . And we're much obliged to you, Frank, for giving us this report of research from the Bureau of Chemistry and Soils -- research of practical help to the Southern farmer. Wallace, your galaxy of stars will now give way to the next constellation.

KADDERLY:
All right, Morse. But I'd better repeat -- all you Farm and Home folks interested in learning more about the new method of producing sirup, Mr. Teuton has just described -- will find it fully explained in Farmers' Bulletin 1791, "Farm Production of Sorgo Sirup." Free while the supply lasts, if you write to the U. S. Department of Agriculture, Washington, D.C.

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HOW THE HEALTH STATUS OF FAMILIES AND COMMUNITIES HAS BEEN IMPROVED BECAUSE OF THE INFLUENCE OF THE EXTENSION PROGRAM.

A radio conversation between Freda Al Peterson, extension specialist in nutrition and health, College of Agriculture, University of Illinois, and Mrs. Clarence Sunderland, Delhi, Illinois, to be broadcast March 2, 1938, in the Home Demonstration period, National Farm and Home Hour, by 90 stations associated with the National Broadcasting Company.

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ANNOUNCER:

One of our next speakers has had the very rare experience of having been a nurse in Laborador, that country far to the north of us. She is Miss Freda Al Peterson. Right now she is extension specialist in nutrition and health at the College of Agriculture, University of Illinois. I am almost tempted though, to have her go back and tell some of the thrilling experiences she had in Laborador before she came to Illinois.

How about it, Miss Peterson? As a nurse and a worker for improved health, what was the most thrilling experience you had in Laborador?

PETERSON:

Well, that's not so easy to answer right off. Of course, there was the time the Indians got sick from drinking polluted water and two of them paddled all night in a canoe to take me back to their camp 50 miles away.

ANNOUNCER:

Paddled all night?

PETERSON:

All night.....and they had paddled hard, for they thought their children and relatives were dying. When we arrived at the camp the Indians were stretched out 15 or 20 in a tent. None of them was dead, but, as I said, some of them thought they were dying.

ANNOUNCER:

Did any of them die?

PETERSON:

No, we pulled them all through with the help of a gallon of castor oil and some proper food.....But why talk about Laborador? Right here in Illinois there are stories about health improvement and protection that are just as thrilling and stirring as those I could relate from my Laborador experience.

ANNOUNCER:

Go right ahead.

PETERSON:

Suppose I let Mrs. Clarence Sunderland, of Delhi, Illinois, go ahead. She's a homemaker and home bureau worker and has had first-hand contact with

(over)

some of these problems and experiences. She's from Jersey county, you know. Few other counties in Illinois surpass Jersey County for examples of health improvement in families and communities, - health improvement brought about by the extension program.

SUNDERLAND:
Now, Miss Peterson.....You know we don't have to paddle 50 miles to get to a nurse in our county and we've never had any sick Indians.

PETERSON:
Perhaps not. But didn't you tell me about a district school teacher in your county?.....A man who wouldn't cooperate in the hot school lunch project?.....He said it was a foolish fad, and couldn't be done.

SUNDERLAND:
Oh, he was easy. Before we got through, he was one of our strongest supporters. His school, and 27 others out of the 66 rural schools in the county, installed hot noon lunches that first year.

PETERSON:
And that was the beginning of your success in improving the health score of rural children in Jersey county?

SUNDERLAND:
Well, I guess the real beginning was made before that. You see in our county the rural school children, almost to a child, carry lunch from home. Through a little detective work we traced one cause of the low health rating of our rural children to these poor noon lunches.

PETERSON:
Detective work?

SUNDERLAND:
Yes, almost that. A woman in each community of Jersey county was appointed to visit the schools in her neighborhood. Tactfully and casually, she found out what was in the lunch boxes and paper sacks in which the children carried their lunches.

PETERSON:
I can still remember that lunch box I carried to country school. It cost 38 cents, folded up when it was empty and I tell you it was swell.

SUNDERLAND:
Well, we didn't find many children in our survey who were that well taken care of. It wasn't the containers so much....but the meals for the most part were very poorly planned.

PETERSON:
For instance.

SUNDERLAND:
Well, there were huge meat sandwiches, slices of bread spread with cold cooked pumpkin, pie, cake with rich icing, fried doughnuts and even cold pancakes.

PETERSON:
No fruit?

SUNDERLAND:
Not even apples, in a county where apple orcharding is an important industry.

PETERSON:
That was easy to change, wasn't it?

SUNDERLAND:
Indeed it was. And it didn't take us long to get started at it. Mrs. Eunice Pardee, who was home adviser at that time, gave us mothers a special lesson on packing the school lunch.

PETERSON:
And did she put in an apple?

SUNDERLAND:
She taught us something more valuable than that. Mrs. Pardee showed us that thought and planning were more important than money in putting up a good school lunch.

PETERSON:
And just how did you work it so the children could have a hot dish of food at noon to supplement the sandwich lunch?

SUNDERLAND:
Well, for that we had two plans. One plan was for the children to bring a pint jar of food from home to be heated in a lard can of water on top of the school stove.

PETERSON:
That sounds easy enough.

SUNDERLAND:
It was. The second plan was the one laughed at by the man school teacher.

PETERSON:
Well, it must have been a sound and sensible plan, or he wouldn't have changed over so completely as he did.

SUNDERLAND:
It was sound, and successful, too. We first appointed a hot lunch chairman for the district. The Chairman interviewed the homemakers of the territory. Some of them had no children in school, but they all helped plan a five-months schedule of hot noon lunches.

PETERSON:
And then who did the work?

SUNDERLAND:
Well, each of the mothers knew definitely which days she'd be expected to prepare enough food so that each of the 40 or more children could have a cup of hot nourishing food, -- providing the child furnished the cup and spoon.

PETERSON:
And what did they get in the cups?

SUNDERLAND:
Oh, lots of different things.....creamed vegetables, such as carrots, peas, corn, tomatoes, cabbage and potatoes; soups, such as cream of tomato, potato and vegetable, rice and cheese, macaroni and cheese, chicken and noodles and cocoa.

PETERSON:
Who wouldn't be healthier and do better work in school with that kind of a lunch?

SUNDERLAND:
Why even the skeptical teacher enjoyed his portion of hot food and admitted that it had been done.

PETERSON:
And now I understand that parent-teachers' associations, and other groups have taken up the hot school lunch idea to the extent that more than half the counties in the state are following the plan.

SUNDERLAND:
Yes, they say that Jersey county is only one of about 50 or so counties in Illinois where school children have a hot noon dish with their lunch.

PETERSON:
And, of course, the hot school lunch project is only one example of the many things Extension is doing to keep you homemakers with positive health habits.

SUNDERLAND:
That's right.....and I don't mean to leave the impression that in Jersey county we're so busy with out hot school lunches that we're forgetting about other positive health measures.....Prevention of fatigue, for instance.

PETERSON:
Yes, and periodical health examinations, medical and dental clinics, foot and shoe clinics, and observance of better health habits.

SUNDERLAND:
On that matter of better health habits, we women in Jersey county have learned, for instance, that it isn't enough just to be able to cook as our mothers did. We've found out a lot of things that mother didn't know about use of milk in the diet, vegetable cookery, meat cookery, cereals, and preservation of foods by pressure canning methods.

PETERSON:

So have thousands of other women throughout the state. And getting these positive health measures established has made it easier to carry out the second step in our health education program.

SUNDERLAND:

You mean disease prevention through immunization, sanitation and education.....helping us to understand the causes, prevention and care of communicable diseases?

PETERSON:

That's right.

SUNDERLAND:

That's one of the first things we worked on in Jersey county....we talked with officers of the local medical association and found our physicians very willing to cooperate in a health program. One very definite result was that with the help of the State Department of Public Health and our local physicians 717 rural children were immunized against diphtheria.

PETERSON:

Yes, and I believe it was your county where one of the women said: "The Health lessons we had on prevention of the common cold have been worth to my family all the dues I have paid into the home bureau for six years." Wasn't it a woman in your county who said that?

SUNDERLAND:

Very likely. I've heard more than one woman in the county make a statement like that.

PETERSON:

And What's true in Jersey county can be duplicated all over the State, Mrs. Sunderland. Preventive medicine, that is, annual health examinations, tuberculin tests, immunization and the prevention of communicable diseases, were taken up with such widespread interest during the past year that close to 20,000 women in Illinois attended almost 700 meetings that were held on different phases of the question.

SUNDERLAND:

What's more, I believe I can say that we're following up on what we learn at these meetings. At least in Jersey county we're placing new emphasis on such things as sanitary toilets, the relation of toilets to water supply and the testing of water in wells from which our school children drink.

PETERSON:

And you've gone after the common fly, I believe.

SUNDERLAND:

Indeed we have. We've gone after his breeding places, we've paid more attention to screening doors and windows and we're more concerned than ever about letting flies go undisturbed. Of course, I'm not claiming that Jersey county is the most healthful spot in the world or even in the state of Illinois. We still get sick.

PETERSON:
But the point is that you do something about that, too.

SUNDERLAND:
Yes, we try to. I think you call it the third point in your health education program: Demonstrating simple nursing procedures so that we may carry out physicians orders intelligently.

PETERSON:
Yes, that right.

SUNDERLAND:
For instance, Miss Peterson, I wonder how many folks know about a stupe wringer. I was talking to one of my neighbors after the demonstration in our county and she said, "Well, I'm surely going to have one of those stupe wringers right away. Many's the time I've burned myself, handling hot applications because I didn't know about such wringers."

PETERSON:
That's just one of the little tricks in simple nursing that women all over the state have learned about in recent years.

SUNDERLAND:
And there are many others. For instance, we've learned how to make a bed with a patient in it, how to give a patient a bed bath, and how to revive patients overcome with gas, or from drowning.

PETERSON:
Speaking of the old "swimmin" hole always brings up the problem of ivy poisoning.

SUNDERLAND:
Yes, and we've even learned how to treat ivy poisoning. We know how to make bandages and slings, how to fix both large and small pads for the comfort of the patient and protection of the bed, how to scrub and disinfect our hands after working with a patient and....oh, just lots of other useful things.

PETERSON:
Mrs. Sunderland, we have records of as many as eleven hundred families in different parts of the state adopting better home nursing practices in a single year, as a result of the things you've just been describing.

SUNDERLAND.
That's a fine record....I've often wondered, Miss Peterson, just how many babies' lives are saved, every year, by the work done in parental and infant care as a result of our health program.

PETERSON:
I'm sure it would be an impressive total. Reminds me of an incident in Jo Daviess county, after one of my meetings there. I had been talking about feeding babies regularly and adequately....not waiting, for instance, until they were two years old to start feeding them vegetables. I then asked if any of the mothers had had any experiences which might be helpful to the others. The very first response was from a mother with a fine large family.

SUNDERLAND:

And did she say your ideas were new fangled and wouldn't work?

PETERSON:

Quite the contrary. She confessed that she had reared the first of her large family by the old fashioned method. With the last two she had followed the new routine. "And believe me," she said, "I can testify that the new methods work."

SUNDERLAND:

And isn't it fine that mothers are now finding out about these new methods soon enough so they can start using them with their FIRST CHILDREN?

I can remember when the liniment bottle was about the only first-aid device we mothers knew anything about.

PETERSON:

I wish Mrs. H.F. Lakeshore, of Mason county was here today. She could tell us what important first-aid teaching the extension service is doing.

SUNDERLAND:

Mrs. Lakeshore saved her brother's life, I understand, by knowing what to do in case of shock.

PETERSON:

That's right. Her brother was working inside a well, when the wall caved in and buried him. When they finally got him out of the wreckage, his sister had him placed on a cot and left in the hot sunshine to keep warm. She was the only one at hand who could think what to do.

SUNDERLAND:

Well, accidents like that are happening every day on our Illinois farms and in our homes.

PETERSON:

Of course, what we are hoping to do in our health education program is to prevent accidents.

SUNDERLAND:

You mean you're trying to teach us to keep the kerosene can off the warming oven, and not to start the fire with the kerosene and to keep such dangerous things as carbolic acid, lye, and grasshopper poison out of the reach of children and not mistaken by older people.

PETERSON:

Exactly. Those all seem like little things, but more than one life has been saved in Illinois because homemakers have learned to be careful. And then there's the matter of mental hygiene.

SUNDERLAND:

You mean what we're doing to help people think through, to a happier and more healthful adjustment to their own situation?

PETERSON:

Yes. As a woman in Kankakee county said after she had attended the meeting on mental hygiene, "That lesson made me think. There are ways in which I have not been playing fair with my family."

SUNDERLAND:

And I'll wager she was a better wife and mother after that.

PETERSON:

And she's not the only one. There are 17,000 home bureau members in Illinois, for instance. If home bureau doesn't do any more for them than get them away from home once in a while so that they can see other people's problems and forget their own, it will have improved their mental hygiene.

SUNDERLAND:

And that's a long step toward improving the general health of our families and communities.

PETERSON:

As a result of a home bureau camp held last summer one gray-haired woman had the experience of being away from home for the first time in her life.

SUNDERLAND:

Maybe the extension service is making our homes and communities so healthful and pleasant that we don't want to leave them.

PETERSON:

That may be true. But if it is, the credit's all yours, Mrs. Sunderland. Yours and that of the several hundred other local leaders who have cooperated with the extension service in its health education program.

You leaders have helped rural Illinois become health conscious, and have assisted rural people improve their health environment. We thank you for your cooperation and assistance.

ANNOUNCER:

And thank you, Miss Peterson. That was Miss Freda Al Peterson, extension specialist in nutrition and health, of the College of Agriculture, University of Illinois, reviewing Illinois' progress in rural health matters with Mrs. Clarence Sunderland, a local leader on the health program from Delhi, Jersey County.

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BREEDING BETTER FLOWERS

APR 1 1938
U. S. Department of Agriculture

A radio discussion between Gove Hambidge, Editor, 1937 Yearbook of Agriculture, and Wallace Kadderly, Office of Information, broadcast Friday, March 4, 1938 in the Department of Agriculture period, National Farm and Home Hour.

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KADDERLY:

We have another story here on the work that has been done in breeding better plants. Today's program is going to include another talk in the series we've been giving on modern breeding work with plants and animals. As many of you know, these stories are based on different chapters in the 1937 Yearbook of Agriculture, and they've been given by Gove Hambidge, who was the editor of the Yearbook. Today Gove is going to take up a subject that ought to be of interest to everyone, especially those who live in the country - the breeding of flowers.

HAMBIDGE:

And I dare say, Wallace, that some of the people listening in on this program have done some work in flower breeding themselves. There have been thousands of amateurs who have followed that fascinating hobby.

KADDERLY:

As a matter of fact, Gove, I imagine amateur flower breeders have probably created quite a few of the varieties commonly grown today.

HAMBIDGE:

They undoubtedly have, according to S. L. Emsweller, who wrote the article on flower breeding in the Yearbook. (It's quite a long article, by the way, and three other men in the Bureau of Plant Industry collaborated with Emsweller in preparing it - Philip Brierley, D. V. Lumsden, and F. L. Mulford.) For instance, Emsweller points out that there are now 15 thousand varieties of sweet peas, 7 thousand varieties of dahlias, 4 thousand varieties of iris - and so on. Those immense numbers have been made possible partly by the fact that amateurs working in their own back yards and gardens all over the world have made many contributions to our lists of such flowers as the iris, gladiolus, dahlia, rose, and narcissus.

KADDERLY:

Not to mention the many professional plantsmen and growers who spend their lives at it. If I remember rightly, Emsweller gave some impressive figures on the size of that industry - which, by the way, is one branch of agriculture devoted entirely to the production of things of beauty.

HAMBIDGE:

Yes, it's quite a sizable business--selling over a hundred and thirty million dollars' worth of "things of beauty" every year, in fact. But whether they're commercial producers making a living at it, or amateurs - I like to think that most people who breed flowers do it for the love of it. I remember a friend of mine who used to spend all his spare time that way. He once told me that no detective story could give him the fine feeling of suspense he had when he was waiting to see what curious or wonderful thing some new cross would produce in the way of hybrids.

KADDERLY:

Yes, I can well imagine that might be the thrill of a lifetime. But doesn't Emsweller make certain criticisms of the way flower breeding is ordinarily done, Gove?

(over)

HAMBIDGE:

Well, yes, he thinks there's still too much - guesswork - or haphazard, hit-or-miss work about it. He thinks flower breeders have a tendency to stick to old methods that have been proved to be slow and cumbersome. They haven't kept up-to-date with modern developments in the science of genetics.

KADDERLY:

I suppose he is comparing their work with the rather highly scientific work done today by the wheat breeders and corn breeders and so on.

HAMBIDGE:

That's about it. He thinks flower breeders would gain a great deal by using these more scientific methods. They'd save time, they'd get more certain results, they'd be able to do some things they can't very well do by the methods of their fathers and grandfathers.

KADDERLY:

All that means a good deal of hard study and experiment. Plant breeding today is a rather complicated business.

HAMBIDGE:

Emsweller compares it to flying. He says you can't expect to operate an airplane without a good deal of study and hard work. But in the case of flower breeding, it's worth all the trouble you take to find out about the scientific background. He thinks the future of flower breeding is extremely promising simply because the scientific aspects of it have hardly been touched as yet.

KADDERLY:

Can you give us an example that will illustrate modern breeding work with flowers, Gove?

HAMBIDGE:

Well--let's see--I might say something about rust-resistant snapdragons as an example of what he means. Along about 1913 this rust disease of snapdragons appeared around Chicago. It wasn't long before it had spread all over the United States, and even down into Mexico and up into Canada. Greenhouse growers finally got so they could control it to some extent by careful watering and keeping the right temperatures. But that couldn't be done outdoors, and snapdragons began gradually to disappear from American gardens.

KADDERLY:

It would have been a calamity for flower growers if they had disappeared.

HAMBIDGE:

Yes, it certainly would. The snapdragon is a grand flower. But fortunately in 1922 two plants that showed some resistance to rust were found at Purdue University. Five years later, seeds were distributed to several investigators. Well, the upshot of it was that by careful selection and self-pollination, strains of snapdragons were developed that were highly resistant to rust.

Meanwhile the inheritance of the disease was studied. It was found that whenever a strain subject to rust was crossed with a resistant strain, the hybrid between them was resistant. But when this hybrid plant was self-pollinated, and plants were grown from its seed, three out of four would be resistant and one would be susceptible every time.

KADDERLY:

Always three to one, hey? I'm a little shaky about my genetics, Gove - but wasn't that one of the ratios originally discovered by old Gregor Mendel long ago when he was working with peas in his monastery garden?

HAMBIDGE:

Exactly, Wallace. And it means that resistance to rust is controlled by a single dominant gene, and susceptibility by a single recessive gene in the germ cells of the snapdragon. With that knowledge, breeders could go ahead and breed resistant strains. There is some evidence, however, that new forms of rust may show up, just as they have in the case of wheat - and where that happened, the problem would be more complicated.

KADDERLY:

Well, that's very interesting. Are there other cases of breeding disease resistant flowers?

HAMBIDGE:

There's one, anyway - the China-aster. The China-aster is one of the most popular of all flowers for cutting - almost as popular as the sweet pea. Well, during the past 10 years it came near getting wiped out too - by two diseases, wilt and yellows. If you've ever tried to grow asters in wilt-infected soil, Wallace, you know how discouraging it is. You just give up, in fact, and grow something else instead.

So it's good to be able to make an optimistic report. Largely as a result of work carried out at the Wisconsin experiment station, wilt - which is a fungus disease that lives in the soil and on the seed - has been conquered by the selection of resistant plants. Seedsmen now advertise resistant strains of all the major groups except the pompons. Yellows, which is a virus disease spread by leafhoppers, can be controlled, where it is prevalent, by growing the plants under cloth covers that keep the insects out. Maybe some day we will also have yellows-resistant China-asters, just as we have yellows-resistant cabbage.

KADDERLY:

From those two examples, I should say the breeders have demonstrated that they can breed disease-resistant flowers as well as other plants - if they have the chance and go at the job right. Now how about other things besides disease resistance, Gove? That's only a part of the story, after all.

HAMBIDGE:

True enough - especially in the case of flowers, where everything depends on color and form and size and blooming period and so on.

KADDERLY:

Speaking of blooming period - I've been interested in some work with hardy chrysanthemums, right out here at the Bureau of Plant Industry's Station at Beltsville.

HAMBIDGE:

Yes, that has interested me too, because I happen to be especially fond of chrysanthemums. The main trouble with hardy outdoor chrysanthemums - at least that's the way I feel about it - has been that they bloom so late. You hardly get a chance to enjoy them before heavy frosts come along and finish the whole gorgeous display. Well, out at Beltsville, they've been selecting plants for early bloom for several years - and they've gradually moved the date of blooming back and back until now, mind you, they have strains that bloom in late July, and others that keep coming right along up until killing frosts. That's a fine achievement - I think.

KADDERLY:

So do I. But now, Gove, I'm afraid we'll have to end this conversation.

HAMBIDGE:

I'm sorry for that Wallace. We've hardly begun. I could do a lot more talking about flowers.

KADDERLY:

Yes, I'd like to keep on myself. However - the time is up, and that's that. Before going on to the market news, I'll just remind our listeners again that this brief discussion of flower breeding is based on some of the material in the 1937 Yearbook of Agriculture, which, of course, deals with many other things besides flowers. The Yearbook is distributed free on request by Members of Congress as long as their supply lasts. Then it is on sale by the Superintendent of Documents, Washington, D. C. at $2 a copy.

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A REPORT ON 4-H CLUB WORK
WHAT IT IS AND WHAT IT IS DOING

A radio talk by Miss Gertrude L. Warren, Extension Service, U. S. Department of Agriculture, delivered in the National 4-H Club Radio Program, March 5, 1938, and broadcast by a network of associate N. B. C. radio stations.

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In greeting you of my radio audience today, I need not remind you, especially after hearing the inspiring stories of these young people from Delaware, that the 4-H club movement is unfolding similar opportunities to countless other rural young people not only in the United States but also in many other countries. Only last week, Dr. H. T. Jutila of Finland visitied the National 4-H Club Office of the U. S. Department of Agriculture bringing with him an exhibit of what the 50,000 4-H boys and girls of that interesting country have been enabled to do through their 4-H farming and homemaking activities. Equally fine reports of 4-H club work have been received in the last few months from Latvia, Denmark, Norway, Sweden and even from China and South Africa.

To some of us, the time does not seem far distant when 4-H members will be having their own International 4-H Club Camp, perhaps at Washington -- affording an opportunity for rural young people of many lands to compare notes on how they are making the most of their opportunities at home and in their rural communities; how they are learning to perform the work of the home and barn and field according to the best information afforded them; how they are taking part in community and county improvement programs, yes, how they are even helping to develop such programs, thus gaining a larger concept of national problems in agriculture; how, thereby also, they are learning to make worthwhile contacts with outstanding men and women; and how they are learning to make decisions wisely in relation to their own life plans -- in establishing a home of their own, in deciding on a vocation and perhaps in developing a financial plan that will give to each a feeling of security.

According to our latest reports, there are now enrolled in 4-H club work more than 1,300,000 rural young people. Of this number, over 250,000 are between the ages of 16 and 20 -- an imposing figure in itself being more than are enrolled in any other organization for rural young people of that age group. During this past year, it has been estimated that under the guidance of the 120,000 local volunteer leaders, the 4-H members of this country earned nearly $25,000,000. Some of this huge amount is now in savings accounts but a large proportion has been spent for clothing, home furnishings, education, to help meet family notes at the bank or perhaps to increase the size of a 4-H herd of dairy cattle or a flock of sheep.

However, whatever these 4-H young people may do, whether it is canning the surplus of the garden in keeping with the dietary needs of the

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family; keeping themselves physically fit in order to be efficient for their work; raising cotton, corn or wheat in keeping with the best known practices; or gradually becoming a proud possessor of a well-managed herd -- these rural young people learn at home to face real life situations; they learn the meaning of ownership, thrift and integrity; they develop through sharing closer ties with the members of their own family, thus making for family solidarity; they form friendships with the most worthwhile people of their own communities, and often, of their counties and states; they widen their interests in many directions through the various activities in music, art, dramatics and other forms of recreation common to the 4-H program; they learn to serve in the home and community, identifying themselves with the best people of the community -- thus affording an opportunity for the expression of their own best selves; and they, through their meetings and numerous activities, often develop a spirit that makes them an asset to any organization and that enables them not only to lead wisely but also to follow intelligently. Thus the 4-H clubs, through helping rural young people to grow themselves as they watch the growth of their own crops and livestock as well as their other 4-H enterprizes, are developing in rural America a community stability that, in turn, is being increasingly recognized as essential to social progress in America today.

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"TWENTY-THREE SUCCESSFUL 4-H CLUB YEARS"

A radio discussion among Mr. C. E. McCauley, State 4-H Boys' Club Agent at Large; Mr. Dewey Sapp, Delaware State Legislature; Miss Frances Coulbourne, local leader, Houston 4-H Club, and Miss Betty Walius and Harvey Marvel, Houston 4-H Club Members, broadcast in the 4-H Club radio program, National Farm and Home Hour, Saturday, March 5, 1938, by the National Broadcasting Company and a network of 93 associated radio stations.

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WALLACE KADDERLY:
Thank you, John Hurley. Here in the NBC Washington studios are some 4-H club people from Delaware -- that little but mighty State where 4-H Club work has been riding high for twenty-three years. In fact, the title of their story is "Twenty-Three Successful 4-H Years." Now in just a minute I'm going to turn this microphone over to State 4-H Boys' Club Agent at Large, Mr. C. E. McCauley, of --

C. E. McCAULEY: (INTERRUPTING)
Just call me Ed.

KADDERLY:
What's that, Mr. McCauley?

McCAULEY:
You'd better call me "Ed" -- or the Delaware Club folks won't recognize me.

KADDERLY:
All right -- Ed. How long have you been in 4-H Club work?

McCAULEY:
About fifteen years. I started back in 1923, with a poultry project.

KADDERLY:
And ever since that time, you've been connected with Club work. That's right, isn't it.

McCAULEY:
Well, give me a little time out -- four years at the University of Delaware.

KADDERLY:
That still leaves a good many years of Club work, and a fine record. As a member of the Greenwood 4-H Club, you chose poultry work, and became the champion Delaware 4-H poultry judge, and you went on to win first honors in judging at the Eastern States 4-H Club Poultry Judging Contest in 1929. After graduating from the University, Mr. McCauley, I know you taught vocational agriculture in the high school at Milford, Delaware. I believe you taught at Milford until two years ago, when you were appointed State 4-H Boys' Club Agent at Large. O.K.?

McCAULEY:
"My life is like an open book", Mr. Kadderly. Or it will be, by the

(over)

McCAULEY: (continued)
time you get through with me.

KADDERLY:
I'm all through -- with that. But now, Ed, I'm going to ask you to interview these four Club members with us from the Houston Community in Kent County, Delaware. And in asking you I know there can be only one answer. You'll do it.

McCAULEY:
After that build-up you gave me -- I'll have to do it. Now, let's see... Who'll speak first. Dewey Sapp -- you've won fame and prominence as the first Delaware boy to enroll in a 4-H Club project -- the very first. Suppose you come over here and tell us how you happened to join a 4-H Club, away back there in the Dark Ages.

DEWEY SAPP:
You think on account of my advancing years, I can give advice and counsel to the younger generation?

McCAULEY:
Of course you can. You were a charter member of the Houston 4-H Club. You're a successful farmer. Doesn't your corn win top awards every year? You've got a herd of topnotch dairy cattle. And -- I almost forgot to add -- you represent your district in the State Legislature.

SAPP:
You think that entitles me to lead and enlighten the young?

McCAULEY:
Well, if it doesn't, I can add that you've been president of the Delaware State Crop Improvement Association, and director of the Kent-Sussex Fair since its beginning in 1920. In 1924 you were Governor of the International 4-H Leaders' Training School at the Eastern States Exposition. And I'd like to say right here, Mr. Sapp, it was your success as a 4-H Club member that influenced me, and many other boys of Delaware, to join a 4-H Club.

SAPP:
Well, it's very kind of you to say that, Ed. The man most responsible for interesting me in Club work was Mr. M. O. Pence of the Extension Service. Back in 1914 Mr. Pence came to our community and outlined Club work to a small group of youngsters. He fired me with ambition to learn how to do things in a better way - through Club work.

McCAULEY:
And has 4-H Club work lived up to your expectations?

SAPP:
Yes, and then some! Club work gave me confidence in myself as well as in my work. I learned you can make life on the farm a satisfying life if you put-into-it clear thinking and hard work. And, of course, along with the clear thinking and hard work, you've got to keep records.

McCAULEY:
You're right about the records, Dewey, as more and more of our young people are finding out. Now, I know you were County and State 4-H Club champion corn grower, and I happen to know you coached and trained some demonstration teams that made excellent records.

SAPP:
Well, I guess I was, and I did. But look here, Ed -- let's forget about me. Let's talk about the boys' 4-H Club we organized in 1922. (You know when I got too old to be a Club member, I figured the next best thing was a job as local leader with the County Club Agent.)

McCAULEY:
In other words, you wanted to stay in Club work.

SAPP:
Sure. So we organized the boys' Club in 1922, and the next year we had 16 boys in sweetpotato and poultry projects.

McCAULEY:
I remember your demonstration teams were successful -- both in Delaware, and in Massachusetts, at Camp Vail, in Springfield.

SAPP:
Yes, and we also had a couple of community farm products shows. The boys cooperated in marketing their sweetpotatoes.

McCAULEY:
Let me ask you a question, Dewey. Why has the Houston Community always been so much interested in 4-H work? You know 23 years is a long time.

SAPP:
Well, the Houston community has always worked for things which make conditions better. We work together. . . . But why don't you ask one of the local leaders of the Houston Club to answer that question.

McCAULEY:
Meaning Miss Frances Coulbourne.

SAPP:
Correct.

McCAULEY:
All right, I'll do that. Frances, you're one of the young ladies who has stayed in the Extension fold --

FRANCES COULBOURNE:
I like it so much I couldn't leave -- when I reached the age limit for members.

McCAULEY:
How'd you happen to join a 4-H Club, in the first place?

COULBOURNE:
Oh, I wanted to be like the "big" girls. Mother says I used to come home from school and tell her about the beautiful dresses and fancy work the girls in the Club were making. She says I could hardly wait until I was old

COULBOURNE: (continued)
enough to join.

McCAULEY:
Are you going to tell us about your accomplishments? Your winnings in Club competitions? The scholarships you won? Your trip to the National 4-H Club Congress at Chicago in 1930?

COULBOURNE:
That was a wonderful trip -- I was the only Delawarean there. Ed, let's not talk about my club record, though -- After all, that's the past. Let's talk about the present -- our Club and its effect on the Houston community.

McCAULEY:
All right, Frances. I just wanted people to know that particular group has produced some mighty fine Club members.

COULBOURNE:
It is producing some mighty fine club members. They're learning the meaning of our Club motto: "To Make the Best Better." They're learning to do each job a little better than they did it the time before -- and some of these days they're going to have a masterpiece.

McCAULEY:
Do you agree with Dewey, that life on the farm is satisfying, if you put into it clear thinking and hard work?

COULBOURNE:
I agree with him absolutely. Clear thinking and hard work -- and don't forget those farm business records!

McCAULEY:
I see you're just as practical as Dewey is.

COULBOURNE:
Experience, Ed, is still one of my favorite teachers. I've learned by experience that you get along pretty well in this world if you live up to the 4-H Club pledge -- clearer thinking, greater loyalty, larger service, better living for club, community, and country.

SAPP:
And keep those farm record books!

COULBOURNE:
Yes indeed. Now Ed, interview one of the active Club members of our Houston Community. Betty Walius -- of New York City, until she moved to Delaware three or four years ago.

McCAULEY:
Come over here, Betty -- tell us what you think of 4-H Club work.

BETTY WALIUS:
Mr. McCauley, if it weren't for the 4-H Club -- I'd be one of the most unhappy girls in Kent County.

McCAULEY:
What?!!

WALIUS:
When I first came to Delaware I was like -- well, I was like a fish out of water. I needed school-girl friends, but I couldn't get acquainted. I suppose I didn't know how to go about it. I was very unhappy -- until I joined the Club.

McCAULEY:
But how did you happen to join it.

WALIUS:
Well -- I'll have to tell you a personal story --

McCAULEY:
That's all right. Go ahead.

WALIUS:
A year ago last fall I was going with Jimmy, the boy I'm going to marry. He's a very active member of the Houston 4-H Club -- and, well, to tell the truth, I used to feel rather hurt when he'd stand me up -- and go to a Club meeting. I began to wonder just why the Club attracted him so much.

McCAULEY:
Now that was just about the time the Cardinal Club was planning to enter the dramatic contest, wasn't it?

WALIUS:
Yes, and I've always been interested in dramatics. When the Club chose the play they were going to give, "The White Phantom", they needed somebody to play the part of Mrs. Drexel Blake. Jimmy asked me to join, so I could take part in the play. And I did.

McCAULEY:
And you enjoyed it?

WALIUS:
Very much. Both the dramatics, and the projects. I selected a sewing project. During the year I made several inexpensive summer dresses. I entered the dress revue, and learned what other girls were doing. Do you want to know what impressed me most?

McCAULEY:
You mean in the dress revue?

WALIUS:
Oh no. In the Club. It was the spirit of cooperation. You know we're all bound to bicker once in a while, in spite of everything.

McCAULEY:
Human nature.

WALIUS:
But when we were practising for the play, no matter whose feelings were hurt, we all worked together -- to put the Club first. And of course I came-to-have some grand friends among the girls.

McCAULEY:
And you've kept up your membership.

WALIUS:
Certainly. Where else could I get such good preparation for the job of a homemaker? And where else could I get such a good understanding of rural life? I'll have to know how to sew, and how to can all sorts of foods, and how to cook -- for Jimmy.

McCAULEY:
Well, you've got some very good reasons for remaining a Club member. Betty, maybe you can answer the question that Dewey Sapp and Frances Coulbourne have been dodging. Can you throw any light on why there's such excellent community spirit around Houston? What's the connection -- between that spirit-- and the Club?

WALIUS:
Well, just the other day I was talking with a neighbor of ours. A man who used to be very much opposed to Club work. He thought it was a waste of time.

McCAULEY:
Well, there were lots of people like that in the old days.

WALIUS:
But now this man has some children who are Club members. I asked him whether he still thought 4-H Club work was a waste of time. And he came right out and admitted that 4-H Clubs had done a fine bit of work in Houston community. Furthermore, he said he was ready to help the Club, in any way he could. Coming from him -- Well, I was "surprised and pleased." But that doesn't quite answer your question, does it.

McCAULEY:
No -- not exactly. But we're getting warmer.

WALIUS:
Well, since moving to the Houston neighborhood, I've found that every time you start something which will help the whole community, everybody pitches in to make it successful. And I think maybe the people look to the 4-H Clubs for new ideas, and for leadership, because they've seen what a lot has been accomplished -- I mean by "successful" Club workers like Miss Coulbourne and Mr. Sapp -- and you too, Mr. McCauley.

McCAULEY:
Here now -- you're flattering me.

WALIUS:
No I'm not. You know Club members have brought -- and are bringing -- new ideas into the community. New ideas in homemaking and agriculture. And

WALIUS: (continued)
parents are bound to take notice. For example, yard improvement projects show the need for some general cleaning-up. And those crop projects -- a 4-H boy may grow better corn than his Dad -- and do you think Dad's going to stand for that?

McCAULEY:
No -- not for long.

WALIUS:
Or the girls may design a dress, or put up tomatoes, or pickles that are just as good as Mother's.

McCAULEY:
Maybe even better than Mother's?

WALIUS:
Well, we have to be diplomatic, Mr. McCauley. Now you ask Harvey Marvel what he thinks about Club work. Harvey, you come up here and take my place.

McCAULEY:
Come on, Harvey. When a lady makes a request -- you have to grant it.

HARVEY MARVEL:
Mr. McCauley, I've already learned that.

McCAULEY:
You've learned it early -- you're about -- sixteen years old?

MARVEL:
Fifteen. And I've been a Club member three years.

McCAULEY:
What do you expect to get out of Club work, Harvey?

MARVEL:
Well, I want to be a good farmer -- like Mr. Sapp -- so I'm learning all I can about raising chickens, and cows, and horses, and crops. Corn, for one.

McCAULEY:
Dewey -- watch out for your corn record!

SAPP:
I'll take you on, Harvey.

MARVEL:
I'm not quite ready yet, Mr. Sapp. I chose corn as a project last year, and grew it on land my father lets me use.

SAPP:
How'd you come out?

MARVEL:
Well, I didn't make much out of it last year, but I saved some good seed corn, and I believe I'll have better luck this year. In my vocational agriculture work, I have a hog project. I'm planning a tomato project. too, this season. Last year I sold my tomatoes to the canning factory near Houston.

McCAULEY:
Good work, Harvey!

MARVEL:
I think I can make more money that way this year. By raising tomatoes as a 4-H project, maybe I'll do a better job.

McCAULEY:
I hope you'll have lots of tomatoes, Harvey -- and some corn that will make Dewey Sapp sit up and look to his laurels.

MARVEL:
Well I'm going to try.

McCAULEY:
And now, I want to thank you all -- Mr. Sapp, Miss Coulbourne, Betty Walius, and Harvey Marvel. You've helped to paint a word picture of Houston's Community's "Twenty-three Successful 4-H Years."

KADDERLY:
A very impressive picture, Mr. McCauley. One thing you've left out, though. What's the total enrollment of your 4-H Club in Houston Community, Kent County, Delaware?

McCAULEY:
Didn't I give you the number? About seventy members. But we have more than one 4-H Club in Houston now. About seven years ago the Club got so big we had to divide it into three groups -- the Houston Cardinal Senior Club, the Houston Cardinal Junior Club, and the 4-H Clover Club.

KADDERLY:
With a total enrollment of seventy, you said.

McCAULEY:
Yes and the local leader of each group is a former Club member. In Houston, club members are consistent winners in 4-H competition, and then they go right on to become leaders in the community, and in the State.

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"MAKE FRIENDS WITH YOUR MEAT MAN"

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, U. S. Department of Agriculture, presented in the Department period of the National Farm and Home Hour, Tuesday, March 8, 1938, and broadcast by a network of 90 Stations associated with the National Broadcasting Company.

---oOo---

WALLACE KADDERLY:

And here in Washington, we have with us, as usual on Tuesday, Josephine Hemphill and Morse Salisbury. Their report today comes from the Bureau of Agricultural Economics. It is entitled "Make Friends with Your Meat Man." Leaflets available: Number 67, "Beef Grading and Stamping Service," and Number 132, "U. S. Graded and Stamped Meat."

HEMPHILL:

Those are the leaflets I keep in my kitchen file -- so I can look things up -- in a hurry -- if I'm asked to talk to women -- about meat grades.

SALISBURY:

Josephine, have you ever been asked to talk about meat grades?

HEMPHILL:

Oh no, but if I spend much more time with the meat men -- with Mr. McCarthy, Senior Marketing Specialist, and Mr. Theobald, who grades all the meat for this city, and Mr. Laakso, who sells graded meat in his meat market -- If I spend much more time with these men, I'll be an authority, myself.

SALISBURY:

I believe you watched these men give a meat-grading demonstration last Friday -- for several hundred women.

HEMPHILL:

Yes -- that's the way I learn how to buy meat. From the meat men. And from those meat-grading leaflets. They're a great help -- to women like me, who keep house. And to teachers -- and high school girls and college girls, who study home economics.

SALISBURY:

Why don't you go ahead and describe those leaflets.

HEMPHILL:

Morse, you remember that old Chinese proverb --

SALISBURY:

One picture is worth a hundred words.

HEMPHILL:

Or one seeing is worth a thousand tellings. There's a beef chart in one of those leaflets. It gives the whole picture -- from soup bones to Porterhouse steaks. Now, Mr. Salisbury -- I'm going to give you your choice.

(over)

You're going to run a meat shop.

SALISBURY:
You're going to give me my choice.

HEMPHILL:
You're going to run a meat shop, and -- Shall I be a partner? Or shall I be a customer?

SALISBURY:
That's easy. If you're a partner -- where'd I get any customers?

HEMPHILL:
I never thought of that.

SALISBURY:
Have you no business acumen?

HEMPHILL:
Not much, I guess. I'll be the customer. Nice little shop you have here. I like the location. You know that big elm tree across the street? It's just about ready to burst into leaf.

SALISBURY:
Spring comes early -- in Washington.

HEMPHILL:
It will soon be time to plant your flower garden. What kind of flowers are you going to have, this year. Petunias?

SALISBURY:
Petunias?

HEMPHILL:
They'd be pretty -- out in front of your meat shop.

SALISBURY:
No, I'm going to have <u>zinnias</u>. As the poet said,
"A plant to be admired is zinnia
It stimulates the best that's innia."
(From Better Homes and Gardens.)

HEMPHILL:
Morse, what ever has come over you?

SALISBURY:
If a customer persists in coming to my shop -- and wasting my time -- talking about <u>flower gardens</u>, and --

HEMPHILL:
Wasting your time, Mr. Salisbury? I'm doing just what my cookbook advises -- make friends with the meat man.

SALISBURY:
Well -- why didn't you tell me. What does the cookbook advise me to do.

HEMPHILL:
My cookbook says: "One learns to buy meat only through repeated experience in going to market. One must first find a butcher who's a willing and able teacher, and then proceed, systematically, to acquire information." That's what the book says.

SALISBURY:
Go on.

HEMPHILL:
"The woman who's in earnest, about learning to buy meat, will go to market at an hour when the butcher has time to answer questions. . . She will frankly confess her inexperience, and seek advice from the butcher."

SALISBURY:
Continue.

HEMPHILL:
"Let us consider some of the points on which she will seek information. Of course, she will not inquire about all of these points, at any one visit to market," --

SALISBURY:
I'm glad to hear that.

HEMPHILL:
"But she will gradually build up a fund of knowledge that will serve her in good stead whenever she buys meat. First, she will want to know what grade of meat she is buying." Well, can you help me?

SALISBURY:
Yes ma'am! You've come to the right place. Just wait till I sharpen my meat knife, and I'll give you a lesson. See my new meat knife?

HEMPHILL:
Is it -- sharp?

SALISBURY:
Here! Keep your hands off!

HEMPHILL:
It is sharp, all right.

SALISBURY:
I never saw such an inquisitive customer. You won't make friends with your meat man, treating him that way.

HEMPHILL:
I'm sorry.

SALISBURY:
Now what do you want to know first.

HEMPHILL:
I want to know the Government grades for meat. For beef -- retail cuts of beef.

SALISBURY:
Let me tell you first that the Government's grade stamp, on beef or veal or lamb -- that stamp is the Government's official statement of quality, or grade.

HEMPHILL:
What are these grades.

SALISBURY:
For beef, U. S. Prime or Number A-1; U. S. Choice or Number 1; U. S. Good or Number 2; Medium or Number 3; and three other grades.

HEMPHILL:
Can I find all these grades, in a retail market?

SALISBURY:
Not likely. The grades you're most likely to find, especially at this time of year, are Choice or Number 1, and Good or Number 2.

HEMPHILL:
Choice or Number 1, and Good or Number 2. How much graded beef is sold.

SALISBURY:
More than 460 million pounds, last year.

HEMPHILL:
How much lamb and mutton.

SALISBURY:
More than 21 million pounds.

HEMPHILL:
How much veal.

SALISBURY:
More than 4 million pounds. The grading service for veal is newer than the grading service for beef, but more and more veal is graded every year. More and more consumers are asking for Government-graded meat of all sorts.

HEMPHILL:
There's nothing compulsory about this grading service.

SALISBURY:
Oh no -- nothing compulsory at all. But as I said, more and more women are asking for graded meat. Naturally, you can't all be good judges of meat. I suppose, to a good many women, most all beef, for example -- Doesn't all beef look pretty much the same?

HEMPHILL:
Not to a woman who's seen a meat-grading demonstration! The color's better, in the top grades. It's brighter.

SALISBURY:
I thought you came here to seek information.

HEMPHILL:
Well, I did. Tell me how the Government's grading service helps the housekeeper.

SALISBURY:
Just like this -- if you come into my meat shop, and buy a club steak, or a leg of lamb, or a loin of veal -- from a cut marked "U. S. Good" or "U. S. Choice" -- you can be sure you're getting a mighty good grade of meat. That stamp, on beef, or lamb, or veal -- that stamp means quality. What you ought to do, is learn the meaning of each different grade -- find out what you're getting, when you order Choice, Good, Medium, and so on. Do that, and you won't need to ask advice from anybody, not even your butcher.

HEMPHILL:
Can you see these grades -- Choice, Good, Medium -- I mean are they written on the meat so you can see them?

SALISBURY:
Yes, they're written -- or rather, they're stamped on the meat, in purple ink.

HEMPHILL:
Morse, you'd better not say purple "ink." That purple stuff is a pure vegetable compound -- good enough to eat.

SALISBURY:
Josephine, you caught me there. It's not even related to ink, and I hope the Bureau of Agricultural Economics didn't hear me call it ink. It's a pure vegetable compound -- eat it if you want to.

HEMPHILL:
The purple stamp usually disappears, anyway, when you cook the meat.

SALISBURY:
Sure. Now did Mr. Theobald, the Assistant Marketing Specialist who does all the Government meat-grading for Washington -- Did Mr. Theobold tell you how he grades wholesale cuts?

HEMPHILL:
No. He talked about retail cuts only. He did say he'd been grading meat for 17 or 18 years -- and could still learn a lot -- giving meat demonstrations to women. The questions they ask, you know.

SALISBURY:
If they're all like my present customer, they ask plenty questions.

HEMPHILL:
We have to!

SALISBURY:
I don't suppose Theobald told you that a meat grader, for the Federal

Government, must have at least six years of practical experience in wholesale meat markets, and grading.

HEMPHILL:

Well, I know that.

SALISBURY:

Then he's trained to use Government standards, and his work is checked now and then, to keep him up to date. Josephine, do you know that U. S. graded and stamped meat is shipped all over the country? To wholesalers, retailers, hotels, restaurants, and clubs.

HEMPHILL:

I know it's very popular. Tell me this -- Does the Government grade only beef and lamb and veal?

SALISBURY:

Oh no. Sausage and other prepared meats -- frankfurters, meat loaf, bologna, liverwurst, hams, bacon. . . .

HEMPHILL:

Do they use the same grades for sausage they use for beef?

SALISBURY:

Well so far, only the sausage that rates "U. S. Number 1" is being officially graded and labeled.

HEMPHILL:

Where do you <u>see</u> the grade -- on prepared meats, like sausage.

SALISBURY:

On a tag, or label, tied to the meat. Or it may be printed on the casing -- or on the carton or package -- if the meat comes in a package. Or on each individual sausage, in some cases.

HEMPHILL:

And what does the label <u>say</u>.

SALISBURY:

First, the label gives the <u>grade</u>, in big letters -- U. S. NUMBER 1. Then there's the Certificate of Quality.

HEMPHILL:

And what's that, please.

SALISBURY:

The wording is like this: "Certificate of Quality. By Authority of the U. S. Department of Agriculture. This is to certify that this product" -- meaning sausage, or frankfurters, whatever it is -- "this product was personally examined by an official grader of the U. S. Bureau of Agricultural Economics and was certified by him as U. S. No. 1 Grade."

HEMPHILL:
That certainly sounds impressive. Is there much demand, for graded sausage?

SALISBURY:
A big demand. Last year, between 37 and 38 million pounds of sausage products were graded.

HEMPHILL:
Well, I guess grading takes sausage out of the "sweet mystery of life" -- class.

SALISBURY:
Where'd you hear that.

HEMPHILL:
Mr. McCarthy.

SALISBURY:
B. F. -- not Charlie.

HEMPHILL:
Mr. McCarthy - B. F. - told me that sausage used to be one of the "mysteries" in the meat business. . . . . By the way, Mr. Salisbury, since you're such a good meat man, will you sell me some Hamburger? I want to make a meat loaf for supper - and serve it with brown mushroom sauce.

SALISBURY:
That project on the part of my customer meets with my approval. How much Hamburger do you want.

HEMPHILL:
Well, give me half a pound of beef --

SALISBURY:
You want that cut from the round?

HEMPHILL:
Yes -- that's fine. And give me half a pound of lean veal, and half a pound of lean pork. You don't mind, going to all that trouble?

SALISBURY:
Oh no -- not for you. I'll grind this up -- pronto. Here you are, ma'am. One pound -- and one-half. Look at the scales. See for yourself. I always weigh meat with care -- in the presence of the customer.

HEMPHILL:
Morse -- say that again.

SALISBURY:
I said -- I always weigh meat with care -- in the presence of the customer.

HEMPHILL:

Weigh with care -- weigh in the presence of the custom-aire. Mark Twain!

"Conductor, when you receive a fare,
Punch in the presence of the passenjare."

HEMPHILL & SALISBURY:

"Punch, brothers, punch with care,
Punch in the presence of the passenjare."

SALISBURY:

Weigh, brothers, weigh with care,
Weigh in the presence of the custom-aire.

Josephine, you're disrupting my meat business! Just because you've been advised to make friends with your meat man -- you don't have to take up all his time, quoting Mark Twain.

HEMPHILL:

Oh, but I didn't start --

SALISBURY:

You're to blame. Here, take your Hamburg steak. I've got to look after the rest of my custom-aires.

HEMPHILL:

Don't forget the leaflets.

SALISBURY:

Farm and Home folks, the two leaflets that tell about the Government meat-grading service are entitled "U. S. Graded and Stamped Meat" and "Beef Grading and Stamping Service."

HEMPHILL:

Just call them the meat-grading leaflets. Won't that do.

SALISBURY:

Yes, that's simpler. If you need these leaflets, send your name and address to the United States Department of Agriculture, Washington, D. C., and ask for the meat-grading leaflets. As Miss Hemphill says, they'll be of particular value to homemakers, to teachers of home economics, and to students. And it seems to me they'll be a great help to study clubs interested in Government-grading. Now Wallace, unless you, also, want to buy some Hamburg -- I'll close up shop for the day.

KADDERLY:

All right, Morse -- but I'm going to repeat the names of those leaflets. "U. S. Graded and Stamped Meat" -- and "Beef Grading and Stamping." To get these leaflets, send your name and address to the United States Department of Agriculture, Washington, D. C.

HEMPHILL:

And just ask for the leaflets on meat grading. Sorry, Wallace, but I had to have the last two words -- meat grading.

KADDERLY: And Echo answers --

SALISBURY: (a la Echo) Meat grading.

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THE NEW FARM PROGRAM IN RELATION TO MEAT

A radio discussion between A. D. Stedman, Agricultural Adjustment Administration, and Wallace Kadderly, Office of Information, broadcast Tuesday, March 8, 1938, in the Department of Agriculture period, National Farm and Home Hour.

* * * * *

KADDERLY:

Resuming the Department of Agriculture period, we take you behind the scenes of Mr. Meat-man Salisbury's meat shop. You know, those fine meat animals take lots of good feed before they're ready for use as meat. Alfred D. Stedman, of the Triple-A, reports on the new Triple-A farm program in relation to meat. Sted. . . .

STEDMAN:

Thank you, Kadderly. First a piece of news. The Triple-A has taken one more step to even out the ups and downs of corn supplies.

KADDERLY:

Which, in turn, should mean more even supplies of meat.

STEDMAN:

Correct. As most people know, the Corn Belt is not only a place where farmers grow corn but also where they feed it. That's where most of our corn-fed meat comes from.

KADDERLY:

Now, where does your news tie to those facts, Sted?

STEDMAN:

Well, you mean, what is it that's of immediate interest? The 1938 farm program calls for corn acreage allotments for individual farms in the 566 commercial corn-producing counties of the Corn Belt. And the Triple-A has divided up the national allotment among the 12 states involved--that's the latest step. This allotment will be divided among the counties and finally among the farms. The local committees of farmers will carry out provisions intended to make allotments equitable for all farms. I won't go into that any more fully right now because, for most of you listeners, the important thing is the meaning of this business.

KADDERLY:

And the meaning is ..... that, as many people know.....

STEDMAN:

That it marks the beginning of an ever-normal granary for corn. Corn Belt farmers can do as they please, of course, about using the allotments. If they plant within the allotments--take part in the program--they'll earn conservation payments. And at the same time, they will stabilize corn supplies. Corn loans will also help them maintain stable supplies.

KADDERLY:

"Stable supplies." Don't you believe it would be a good idea to develop that point a little further, will you, Sted?

(over)

STEDMAN:

All right. Corn Belt farmers need good supplies of corn to feed to livestock every year; they need a little more for immediate cash income at harvest time; and they need to keep a good supply on hand, in case of a bad crop year--drought or insects or flood.....

KADDERLY:

So they won't have to cut down feeding operations and maybe get rid of most of their livestock.

STEDMAN:

That's it. When Corn Belt farmers have to quit intensive feeding operations, the farmers feel it.....and the nation feels it, too. The farmers lose a very big part of their income, and after a while the nation finds itself short of meat. As it did last summer, for example.

KADDERLY:

Then, there's the other extreme. Perhaps there'll be a few years of big corn crops. The farmers feed a lot more livestock because meat prices are high--they've suffered losses and want to gain them back. But before they know it, down goes the price. . . . . As in 1932.

STEDMAN:

Exactly. That's the reason for an ever-normal granary. There would still be ups and downs in supplies and prices. But they won't be so violent--not so hard on farmers nor on their customers.

KADDERLY:

Well, now about the new farm program. Our listeners want to know just how it promotes an ever-normal granary.

STEDMAN:

Well, the new farm program--with its acreage allotments and corn loans--seeks to about double the present average corn carryover. In recent years, the carryover has been about 180 million bushels on the average. The aim now is about 350 million bushels.

KADDERLY:

Well, now Sted, let's go back a little. You've told us about some general needs that the farm program will try to meet. How about a little specific history on this matter of feed supplies?

STEDMAN:

I'm ready for you there, Kadderly. I recently read an article by a prominent college agronomist who said there has been a serious lack of livestock feed in the Great Plains 40 percent of the years since 1915.

KADDERLY:

Is that a fact! . . . . .

STEDMAN:

Well, with that as a starting point, I asked the Bureau of Agricultural Economics for some facts about corn--the feed situation as indicated by corn supplies.

KADDERLY:
And what did they tell you?

STEDMAN:
Well, first about the United States as a whole. Between 1915 and 1937 there were three years when feed supplies were so low that farmers had to sell off more livestock than they wanted to. Drought caused the trouble in two years and wet weather in the other.

KADDERLY:
That was for the whole country.

STEDMAN:
Yes. But now take the west-north central states. You naturally expect drought more frequently there, but nevertheless we count on this section for a large part of our meat and other food.

KADDERLY:
West-north central corn states include Iowa and Missouri and Minnesota, South Dakota and . . . . .

STEDMAN:
And Kansas and Nebraska.

KADDERLY:
Sure.

STEDMAN:
Incidentally, all of those states have some counties among the 566 commercial corn-producing counties--and one entire state, Iowa, is included in commercial corn area designated under the farm program. Well, to come to the point: in the 23 years since 1915 the west-north central corn states had 7 years in which the corn crop was well below average. That's roughly 30 percent of the years. Now six of those years were distinctly drought years--years when the farmers had to reduce the number of livestock drastically. If I had taken a shorter period, the facts would be even blacker because most of the drought years have been since 1934.

KADDERLY:
Well, at any rate, your figures cover the six states as a group. I know conditions were even worse in some states.

STEDMAN:
That's true. Some states had low production in about half of the last 23 years. Nebraska corn-hog and cattle producers experienced 7 years of very bad feed situations. South Dakota producers had 4 years of severe drought and critical feed situations, and 12 years when feed supplies were well below average. Kansas had 15 years of low production, 5 of those years with acute drought situation in feed supplies.

KADDERLY:
The farmers and the merchants in that area I'll warrant, can bear testimony to the hardships that resulted.

STEDMAN:

Yes, and meat consumers have some experience of high prices to recall. But to go on with the report. For the Corn Belt as a whole, the number of hogs is still about 25 percent below average--50 percent below in much of the western part of the belt. The number of corn-fed beef cattle coming to market following the short corn crops of 1934 and 1936 has been unusually small especially until recently. However, numbers of these better grades of cattle have increased sharply since the good corn crop of 1937 was harvested. But grain-consuming animals as a whole are still about 12 percent fewer than the average from 1929 to 1933.

KADDERLY:

Yes, but the <u>future</u>, Sted..... Corn Belt farmers are building up livestock numbers again.

STEDMAN:

That's right, Kadderly. Compared with most recent years, 1937 was a pretty good year for feed grains in most of the Corn Belt. As I just said, livestock numbers are still down, so there's more feed per animal than we've had in the last 10 years.

KADDERLY:

A promising time, then, to start the ever-normal granary.

STEDMAN:

Couldn't be better. And that's a very important point. Unless there's bad weather again this year, the Corn Belt farmers should be able to store up a good deal of corn as protection against future droughts.

KADDERLY:

Seems to me the range program and the ever-normal granary sort of go together.

STEDMAN:

They <u>do</u>. Range operators undoubtedly will continue to rebuild their range lands with the help of the farm program. Drought and over-grazing have done a lot of damage that needs undoing. The range livestock men want to supply the corn belt with adequate and stable supplies of feeder animals, and to do this, they have to have good range--year in and year out.

If the Corn Belt farmers stabilize their corn supplies, their demands for feeder animals won't jump up and down so much. That will help the range operators plan their grazing load and stock their ranges year after year with more nearly the number of animals those ranges are qualified to carry.

Yes, Kadderly, the range program and the ever-normal granary for corn do fit together. And don't forget the <u>wheat</u> plans in the new farm program--crop insurance, loans, reserve supplies, and so on. But that's a whole story by itself.

KADDERLY:

Yes, a whole story by itself, and one that will have to wait, I guess, until another day.

STEDMAN:

Okay. But there's one thing that can't wait: Let me address a few words to producers of cotton, flue-cured tobacco and dark tobacco. Remember the voting this coming Saturday. The polls will open not later than 9 o'clock in the morning and will close at 7 o'clock in the evening. If you don't have all the information you need, as to where to vote, who can vote, or the questions to be voted on--see your county agent or county Triple-A committee, and then go to the polls Saturday and vote yes or no as you decide. That's all for today. Thanks.

KADDERLY:

And thank you, Sted. Farm and Home listeners, the information about the ever-normal granary for corn and the remainder on the referenda was given by Alfred D. Stedman, Assistant Administrator of the Triple-A.

####

PRELIMINARY RESULTS OF COTTON AND TOBACCO REFERENDA

A ratio announcement broadcast Monday, March 14, 1938, in the Future Farmers of America program, National Farm and Home Hour, by 90 stations associated with the National Broadcasting Company.

---ooOoo---

Last Saturday producers of cotton and two kinds of tobacco voted on marketing quotas for their 1938 crops.

The Triple-A reports, as follows, the latest unofficial totals, still incomplete:

For cotton -- votes in favor of marketing quota, 1,180,861; votes against, 95,812. Over 90 percent of the votes tabulated favor the quota.

The total vote tabulated thus far in the cotton referendum is 1,276,000. It is estimated that when all tabulated, the total vote in the cotton referendum will reach about 1 1/2 million.

For flue-cured tobacco -- votes in favor of quota, 213,349; votes against, 33,908. 85 percent of the votes tabulated favor the quotas.

For dark tobacco -- votes in favor of marketing quota, 38,209; votes against, 8,746. 80 percent of the votes tabulated favor the quota.

Favorable vote by 2/3 of those voting on each quota was necessary to put the quota into effect. The unofficial count indicates that all three marketing quotas carried by large margins. There will be further reports on the Farm and Home Hour tomorrow.

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REPORT ON COTTON AND TOBACCO REFERENDUMS

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U. S. Department of Agriculture

An announcement by Morse Salisbury, Office of Information, broadcast Tuesday, March 15, 1938, in the Department of Agriculture period, National Farm and Home Hour, by 90 stations associated with the National Broadcasting Co.

---ooOoo---

First a report on the cotton and tobacco referendums held last Saturday. These are unofficial returns, still incomplete.

In the cotton referendum, about 92 percent of those voting favored the quota. Present total for the quota: 1,190,138; against the quota: 97,471. An estimated 200,000 votes are still unreported.

In the flue-cured tobacco referendum, with tabulation more nearly complete, about 85 percent of those voting favored the quota. Present totals are as follows for the quota: 213,349; against the quota, 33,908.

Producers of dark tobacco voting in the referendum cast about 80 percent of their ballots in favor of the quota for their crop. Four States report 38,349 votes in favor and 8,869 against.

A 2-to-1 majority was necessary to put any of the three quotas into effect. The unofficial returns I have just given indicate that each of the quotas carried by considerably more than 2 to 1.

Now about the size of the vote. Triple-A officers estimate that in the cotton referendum there were 1 million 500 thousand votes out of 2 million 300 thousand eligible to vote. They estimate in the flue-cured tobacco referendum a total of 250,000 votes out of 300,000 eligible and in the dark tobacco referendum 50,000 out of 75,000 eligible.

The referendums were authorized in the new farm Act. In this Act, Congress authorized producers of cotton, tobacco, and three other crops to act as a group in holding unusual surpluses out of glutted markets. When the supply of one of these crops is above a definite reserve level at a certain date, a marketing quota is proclaimed and put to a vote of the producers of the crop. If more than a third of the votes is against the quota, it cannot go into effect. But if the quota carries, it applies to all producers of the crop in question.

#####

RECEIVED
☆ APR 1 1938 ☆
U. S. Department of Agriculture

LABELS FOR CANNED FOODS

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, U. S. Department of Agriculture, presented in the Department period of the National Farm and Home Hour, Tuesday, March 15, 1938, and broadcast by a network of 93 stations associated with the National Broadcasting Company.

--ooOooo--

BRYSON RASH:

And here in Washington, we have with us our Tuesday reporters -- Morse Salisbury, Acting Director of Information for the United States Department of Agriculture, and Josephine Hemphill, of the Radio Service. Today they're going to tell us about canned fruits and vegetables, and the McNary-Mapes Amendment to the Federal Food and Drugs Act. Now . . . . since our Tuesday reporters are dealing with canned goods, I suppose this studio will become a grocery store. . . . . And I suppose Mr. Salisbury, "Proprietor & Owner," will be selling canned tomatoes to his most frequent customer. Well, honesty compels me to say -- his on and only customer -- Miss Hemphill.

MORSE SALISBURY:

Just give me time, Bryson Rash. Maybe I'll have a few more customers, when they see this fine stock of fruits and vegetables I've just put in. Good day, Miss Hemphill.

JOSEPHINE HEMPHILL:

Good day, Mr. Salisbury. Did I hear you say you'd just put in a fine stock of fruits and vegetables?

SALISBURY:

Look around you, Miss Hemphill. (You're -- slipping)

HEMPHILL:

(Oh no I'm not.) Well I say! Where'd you get these -- plums -- this time of year!

SALISBURY:

Those plums came from South America.

HEMPHILL:

Is that so. . . . . Are they -- ripe?

SALISBURY:

Don't pinch those plums.

HEMPHILL:

I just wanted to see whether -- Say, look! Avocados!

SALISBURY:

Here! Don't pinch the avocados!

(over)

HEMPHILL:
I just wanted to see -- Your tomatoes look good. They certainly do.

SALISBURY:
DON'T PINCH THE TOMATOES, PLEASE!

HEMPHILL:
They're too ripe!

SALISBURY:
Oh you wimmen!

HEMPHILL:
Look at that tomato. Squushed right in my hand.

SALISBURY:
Go -- Go look at the coconuts! Wimmen! Bah!

HEMPHILL:
Mr. Salisbury, it must be that song, the cadets just sang. You sound just like "Grumpy." You can't afford to treat your customers this way.

SALISBURY:
Bah!

HEMPHILL:
If I had as small a clientele as you have, I'd be more friendly. And what I really came in for, if you must know, is to get some canned goods.

SALISBURY:
Well that's a relief. At least you can't pinch a can of peaches to see whether the peaches are ripe.

HEMPHILL:
Peaches? What else do you sell?

SALISBURY:
Why -- look up here, Miss Hemphill. Just take a look.

HEMPHILL:
Apricots, peaches, pears, cherries, peas, tomatoes.. . . . Well, this is a coincidence -- if there ever was one.

SALISBURY:
If there ever was one -- What's a coincidence.

HEMPHILL:
Why, these canned goods. Your apricots, peaches, pears, cherries, peas, tomatoes. For every one of these, there's a minimum standard of quality. A Government standard.

SALISBURY:
We've had provisions for these standards for nearly eight years, Ma'am. It was eight years ago come July that Congress passed the McNary-Mapes Amendment to the Food and Drugs Act.

HEMPHILL:
For consumers?

SALISBURY:
The canners asked for it.

HEMPHILL:
Oh. . . . Why?

SALISBURY:
To protect their industry from the competition of substandard foods. By that, I mean from the competition of foods not labeled to show they were substandard. And also, to protect consumers -- like you -- from buying low-grade but wholesome food -- without knowing it.

HEMPHILL:
That's very enlightening. But so far, we have Government standards for only six canned fruits and vegetables.

SALISBURY:
So far, yes. But the McNary-Mapes Amendment gives the Secretary of Agriculture power to establish minimum standards of quality for all kinds of canned foods -- except milk and meat products. As soon as the Secretary has established a minimum standard of quality for any one canned food, that food must measure up to the requirements -- or else carry certain facts on the label, so the housewife will know when she's not getting a standard quality of canned food. Is that clear?

HEMPHILL:
No -- if I may speak frankly.

SALISBURY:
Look here -- I'll make it clear. Let's take canned tomatoes. Every can of tomatoes, that does not conform with the Government standards of quality, must say so -- in no uncertain terms.

HEMPHILL:
How? And where?

SALISBURY:
On the label. On the can. If the tomatoes in the can do not measure up to the standards of quality set by the Government, then the label must state: "Below U. S. Standard -- Good Food -- Not High Grade." I can't make it any plainer than that.

HEMPHILL:
That's plain. What else can you find on the label. I mean on the label of substandard tomatoes.

SALISBURY:
Well, suppose the packer was careless, and left a little too much empty space, in the top of the can --

HEMPHILL:
Yes -- ?

SALISBURY:
Then the label must state: "Below U. S. Standard -- Slack Fill."

HEMPHILL:
You mean if the can doesn't contain enough food -- enough tomatoes -- it must be labeled "Slack Fill."

SALISBURY:
Yes, that's the law.

HEMPHILL:
Well sometimes -- take canned peas, for example -- there might be too much liquid.

SALISBURY:
Too much?

HEMPHILL:
Too much added liquid -- for the amount of peas.

SALISBURY:
A can of peas that contains too much liquid is labeled: "Contains Excessive Added Liquid."

HEMPHILL:
That's clear enough. . . I've run out of questions.

SALISBURY:
(Don't worry. I'm sure it won't be permanent.)

HEMPHILL:
Seems to me -- if you read the label -- you'll have the whole story -- of apricots, cherries, pears, tomatoes, peas -- (Help me -- that's only five.)

SALISBURY:
(You left out peaches.) Miss Hemphill, you read the label, and you'll know, beyond "any possible doubt whatever" -- you'll know whether you're buying canned food of standard quality, or below standard. And remember this -- whatever you buy is wholesome. If it were not wholesome, it couldn't be sold at all, in interstate commerce, because of the Food and Drugs Act.

HEMPHILL:
That fact -- I know very well. If the food is not wholesome -- it's seized -- and destroyed.

SALISBURY:
By the way, how much substandard canned food was seized last year, for failing to be so labeled.

HEMPHILL:
You want all the figures?

SALISBURY:
No -- the number of seizures.

HEMPHILL:
Sixty-three. They were directed against canned goods which failed to meet the standards of quality, condition, or fill of container -- but which were not labeled to show they were substandard. Seizures included cherries, peaches, pears, apricots, and tomatoes. I can tell you more -- if you want me to.

SALISBURY:
That's enough for now, thanks.

HEMPHILL:
Then let's concentrate on peaches. Can I tell, before I open a can of peaches, how much it holds? Can I tell whether the peaches are in slices, or quarters, or halves? Can I tell whether they're yellow, or white, or freestone?

SALISBURY:
You can. If you'll just read the label. Now one of the requirements for standard peaches -- which by the way are the yellow variety -- one of the requirements is that they be cut in halves.

HEMPHILL:
Very nice, for Peach Melba. But sometimes the shape doesn't matter. Sometimes I'd just as soon have sliced peaches.

SALISBURY:
All right, Ma'am. You can have sliced peaches. You can have peaches cut in quarters -- or peaches left whole. And if you'll read the label, you'll know what you're getting.

HEMPHILL:
I'll read the label, all right. . . . Now you said standard canned peaches are cut in halves.

SALISBURY:
I did. They are.

HEMPHILL:
Are all these peach halves the same size?

SALISBURY:
If they are not the same size, they are labeled: "Peaches, Ungraded for Size."

HEMPHILL:
I'm really learning something now. Does the label tell whether the peaches are packed in water, rather than sirup?

SALISBURY:
It does. Water-pack peaches are labeled, and this will surprise you very much -- water-pack peaches are labeled: "Water Pack Peaches."

HEMPHILL:
(That's a perfect coincidence.) And the label tells whether the peaches are freestone, or white?

SALISBURY:
It does. Jo, you read the label -- and you'll know all about peaches size, color, whether they're packed in water or sirup -- and the amount in the can.

HEMPHILL:
Does the law do the same for pears? Can you tell whether you're buying Kieffer pears?

SALISBURY:
Yes, if Kieffers are in the can, the label must say "Kieffers." And you can tell whether the pears are quartered or sliced -- or packed in water. And apricots -- here's something you may not know, about apricots. The standard apricot is not peeled. Therefore, the peeled fruit is so labeled.

HEMPHILL:
I'll remember that. Any special labels for cherries?

SALISBURY:
Yes. There are two sets of standards for cherries -- one for sweet cherries, and one for "pie" cherries -- the red, sour type.

HEMPHILL:
I've bought cherries that just said -- Cherries -- on the label.

SALISBURY:
That meant sweet cherries -- yellowish-white varieties. Any other variety -- like Bing, or black cherries -- must bear a special label.

HEMPHILL:
What about the seeds.

SALISBURY:
You mean the pits?

HEMPHILL:
All right.

SALISBURY:
The law says "pits."

HEMPHILL:
All right.

SALISBURY:
Standard canned sweet cherries are not pitted. If the cherries are pitted, they're labeled "Pitted Cherries." But -- the law says they can have only one pit in 20 ounces -- that's about a Number 2 can.

HEMPHILL:
But what if they do have more than one pit in 20 ounces?

SALISBURY:
In that case, they're demoted to the substandard class, and the label must read: "Below U. S. Standard -- Good Food -- Not High Grade." The correct name for such fruit is "Partially Pitted Cherries."

HEMPHILL:
I see.

SALISBURY:
Just remember that the standard quality cherries are pitted. So if you're making a cherry pie, with standard cherries, you can depend on it there's not more than one pit in twenty ounces. The law is very strict about that.

HEMPHILL:
(Maybe the law has cracked a tooth -- on a cherry seed.)

SALISBURY:
Be that as it may -- if there's more than one pit in a Number 2 can, the can is substandard, and must also state, in plain words: "PARTIALLY PITTED RED SOUR CHERRIES." (Jo, do me a favor and get me out of these pits. I feel like Joseph after his brethren took his coat of many colors.)

HEMPHILL:
Well, here's another question. How do the chemists, in the Food and Drug Administration -- How do they test all these canned foods, to see whether they're standard -- or substandard.

SALISBURY:
Here, my worthy customer -- is where you come in. You tell us how the Government chemists work. Didn't you see them testing canned tomatoes the other day?

HEMPHILL:
(Morse, wouldn't you like to explain --)

SALISBURY:
Go ahead, Jo. You saw the test.

HEMPHILL:
All right sir. They were testing 24 cans, picked at random. Twenty-four cans as you probably know is a regular size sample.

SALISBURY:
You mean they represented a consignment of canned tomatoes Food and Drug officials had taken off the market, because they suspected the tomatoes were not of standard quality.

HEMPHILL:
That's right. These tomatoes were the wrong color. They were too light to meet the Government standards, but they hadn't been labeled Substandard. The chemist opened each can separately. Then he drained it, exactly two minutes. He weighed out one-half the drained weight -- the poorest colored half. Then he ground up some of the tomato pulp -- put this sample in a saucer -- and took it to a "dark room."

SALISBURY:
Yes -- ?

HEMPHILL:
In the "dark room" there's a remarkable machine, a comparator, for matching colors. The chemist took a series of colored discs, and juggled these discs around till they blended into the same color as the tomatoes -- as the sample. Then he could "read" the color. Is that clear?

SALISBURY:
Yes. Now you said the tomatoes were the wrong color, for standard quality. What color were they.

HEMPHILL:
They were a light yellow-red. Not the color you'd associate with ripe tomatoes.

SALISBURY:
But if they were wholesome, in spite of their color. . . .

HEMPHILL:
Oh, these were wholesome -- so they went back on the market, with a new label: "Substandard."

SALISBURY:
They were labeled "Substandard" so consumers could tell they were not buying a high-grade product, so far as color was concerned. Now. . . . will you tell us how they test canned peas -- to tell whether they're young and tender?

HEMPHILL:
If you don't mind, Morse -- it's too long a story for today. You know canned peas are tested for tenderness, and also for starch. Tender green peas in the pod have very little starch. The older they grow -- the more starch. According to the Food and Drug Administration, peas are too old for canning if they're more than one-fourth starch.

SALISBURY:
Well, I want you to tell us more about how they test green peas -- some time soon.

HEMPHILL:
I'll be very glad to.

SALISBURY:
By the way, what are we doing next week?

HEMPHILL:
Next week? Will you help me build a barn -- next week?

SALISBURY:
No -- I will not!

HEMPHILL:
Is that final? Or temporary.

SALISBURY:
Why -- it's -- final.

HEMPHILL:
I was thinking -- I'd get some cherries -- and make a pie. And if --

SALISBURY:
Bah!

HEMPHILL:
And if the pie turned out to be very good -- I was thinking -- I'd --

SALISBURY:
Wimmen's wiles. Bah!

HEMPHILL:
What are wimmen's wiles.

SALISBURY:
I know -- and I'm agin 'em. . . . Bah.

HEMPHILL:
Well -- So long, Morse.

SALISBURY:
Hey! Come back here. What kind of cherries do you want to buy -- for that cherry pie.

BRYSON RASH:
You have just heard Morse Salisbury, Acting Director of Information for the United States Department of Agriculture, and Josephine Hemphill, of the Radio Service, discussing the McNary-Mapes Amendment to the Federal Food and Drugs Act. For more information about labels on canned goods, write to the United States Department of Agriculture, Washington, D.C.

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RECEIVED
☆ APR 1 1938 ☆
U. S. Department of Agriculture

BREEDING NUT TREES AND FOREST TREES

A radio conversation between Gove Hambidge, Office of the Secretary, and Josephene Hemphill, Radio Service, Office of Information, broadcast Friday, March 18, 1938, in the Department of Agriculture period, National Farm and Home Hour, by 90 stations associated with the National Broadcasting Company.

---ooOoo---

SALISBURY:

There are two people here in the studio with me today. One of them is Josephine Hemphill and the other is Gove Hambidge. Josephine, as you know, is a person with a lot of curiosity -- and one of the things she is curious about is trees. But I'm going to let her speak for herself --

HEMPHILL:

Well, it's this way. I was thinking about that poem of Joyce Kilmer's the other day - the one that ends, "Poems are made by fools like me, But only God can make a tree." Then I got to thinking about the work of the plant breeders. . . . See the connection?

SALISBURY:

I guess I do - but - maybe you'd better go on and explain a little more, Josephine.

HEMPHILL:

It's simply that I thought -- if Joyce Kilmer had been a plant breeder as well as a poet, he might have added (under his breath, of course) - he might have added this line; "But fools like me do help in making trees."

SALISBURY:

Yes -- go on -- what came next?

HEMPHILL:

Next day I stopped in to see Gove Hambidge, who edited that big 1937 Yearbook of Agriculture, for which I have untold respect. And I asked Gove whether the plant breeders had been doing anything to create new trees, or whether we'll just keep on using the old model trees.

HAMBIDGE:

And I said I had been planning to give a program about that, and Josephine might as well come along and ask her questions there.

HEMPHILL:

You see, Mr. Hambidge wanted to kill two birds with one stone. So - here I am.

HAMBIDGE:

I'll answer your first question right now. Yes, the plant breeders have been doing something with trees -- the big trees, the trees of the forest and the nut trees.

(over)

HEMPHILL:
If I were doing research, I'd like to work with trees. There's a -- a kind of nobility about trees.

HAMBIDGE:
I guess the tree breeder feels that, too. But trees are also very difficult things to handle - from the breeding standpoint, anyway.

HEMPHILL:
Because they take so long to mature?

HAMBIDGE:
Partly that, yes. You have to wait a long time to get results. But there are other reasons too. For instance, orchard fruits are pollinated by insects -- mostly honeybees -- and artificial pllination can be carried out fairly easily. But many other trees are pollinated by the wind. The pollen is very fine and it floats all around in the air.

HEMPHILL:
In the spring you'd think someone had shaken out a million powder boxes - only, of course, the pollen is yellow.

HAMBIDGE:
That makes it rather difficult to control pollination and make the crosses you want instead of those nature wants.

HAMPHILL:
How do the scientists do it, anyway?

HAMBIDGE:
Oh, they use various ingenious devices. For instance, in the article in the Yearbook on nut breeding - which is by H. L. Crane, C. A. Reed, and M. N. Wood, of the Bureau of Plant Industry - in that article Crane tells how they cover the blossoms with sausage casings.

HEMPHILL:
You mean ordinary sausage casings? What for?

HAMBIDGE:
To keep out that stray pollen floating in the air. Then they stuff the bottom of the sausage casing with cotton, and they pollinate the flowers by blowing the fine pollen through a hypodermic syringe, pushed up through the cotton.

HEMPHILL:
That's one of the queerest combinations I ever heard of.

HAMBIDGE:
But it works. The foresters have worked out a similar method. E. J. Schreiner, of the Forest Service, tells about it in his article on forest tree breeding in the Yearbook. Only instead of a sausage casing, the forest men use a finely woven canvas bag with a transparent window in it.

HEMPHILL:
And why the transparent window?

HAMBIDGE:
So they can see when the flowers are in exactly the right stage to receive pollen.

HEMPHILL:
Live and learn. But I should think - don't they have a pretty hard time just reaching enough of the blossoms on a large tree?

HAMBIDGE:
Well, they do. It's no easy matter to tie a hundred little bags over the blossoms on an 80-foot pine tree, and then pollinate all the blossoms with a hypodermic syringe.

HEMPHILL:
Apparently the tree breeder has to be a combination of scientist and acrobat. Like that family in the circus who balance each other on the end of a tall pole. Isn't it rather risky?

HAMBIDGE:
Yes, sometimes it is. But I guess they take it all in the day's work.

HEMPHILL:
I think I'll stay on the ground and raise radishes. Do the tree breeders run into any other difficulties?

HAMBIDGE:
Technical ones, yes. There's not anywhere near as much known about the genetics of nut trees and forest trees as about a good many other plants. In fact, both Crane and Schreiner acknowledge that tree breeding has only just begun.

HEMPHILL:
There's one big advantage in that tree breeders have a new frontier- a whole new world to explore.

HAMBIDGE:
Maybe that's one reason they're so enthusiastic. It's an occupation that seems to arouse a peculiar enthusiasm, Josephine.

HEMPHILL:
You're right - about that. . . . One of the first things I thought of when you mentioned breeding nut trees was the chestnut. Don't you think it's a pity - the wiping out of the American chestnut all over the East by the chestnut blight?

HAMBIDGE:
Yes, I think it was one of the great American tragedies - if only because there's a whole generation of youngsters today who don't know the joys of going after chestnuts in the fall, as I used to do.

HEMPHILL:
Is there any hope of replacing those trees, eventually?

HAMBIDGE:
Crane seems to think there is. The American chestnut is very susceptible to blight, and every cross made with the American chestnut is susceptible. So it's hopeless to use them. The European chestnut is susceptible, too. But Chinese and Japanese chestnuts are resistant, and some of the Chinese chestnuts, Crane says, have about all you could want in the way of flavor and quality. So right now the breeding work of the Department is rather concentrated on Chinese chestnuts and it looks promising. The trees don't grow as large as our American chestnut trees, but the nuts themselves are bigger.

HEMPHILL:
It will be fine if we can bring back the chestnuts even if we have to go to the ends of the earth to get species that will live here. There's something else I'm very fond of -- pecans. Do pecans have a place in this plant-breeding work?

HAMBIDGE:
What doesn't? Yes, the Department and a few of the State stations are working with pecans. They're after a number of improvements. I'll just mention two. They want to develop hardier varieties so people can grow pecans farther north. And they want greater disease resistance; Some of the finest pecans are very subject to disease.

HEMPHILL:
Is there any plant that doesn't eventually fall a prey to some disease or other? How about the English walnut? Is there any breeding work with that? (I understand it really should be called the Persian walnut, because it came originally from Persia.)

HAMBIDGE:
Yes, the nuts first came to this country by way of England, so we've been calling them English walnuts ever since. Well, the walnut project that most interests me is one that hasn't started yet. They're planning, Crane says, to try to develop a new kind of walnut, unlike anything we've got now, by crossing the English walnut - or Persian walnut - with the butternut, which has a peculiarly rich flavor as well as hardiness; and then probably making a cross with the eastern black walnut, which also has fine flavor plus considerable value for timber.

HEMPHILL:
Well, now, that does sound interesting. I hope they get something out of that. Now -- a few minutes ago you mentioned Schreiner's article on forest tree breeding. With all the interest there is in forestry right now - especially in forestry as it's related to soil conservation - I should think this would be a good time to start in developing improved forest trees - if that is possible.

HAMBIDGE:
It's more easily said than done, I believe. However, a beginning has been made in forest tree breeding, both here and in some other countries. For

instance, we now have our first Institute of Forest Genetics, out in California. It used to be the Eddy Tree Breeding Station, which was privately endowed - but in 1935 it was deeded to the United States Government and became part of the California Forest and Range Experiment Station.

HEMPHILL:
What kind of work are they doing out there?

HAMBIDGE:
Well, for one thing, they've collected pine tree seed from 40 different countries, and they've also got together quite a large collection of other conifers as well as of hardwood trees. The trees are being grown and carefully tested under various conditions, and so far there have been some interesting results. That's only one step, of course - but it's necessary first to evaluate a great many trees if you're going to discover superior germ plasm for further breeding work. I would say we are now headed for a time when trees, even for immense areas of forests, will be selected and bred with great care - very much as crop plants are. The time has come, in fact, when we must start doing something like that if we are to stop costly mistakes and meet the more and more exacting demands of the wood-using industries of today.

HEMPHILL:
So the old order changes, yielding to the new. It's a magnificent thought, Gove - to make vast forests filled with superior trees. If we could only handle human affairs as intelligently. . .

SALISBURY:
Hold on, Josephine. You mustn't get off on a subject like that at this late hour. In fact, I'm sorry to say that it's now necessary to close this instructive discussion. I'll just remind our listeners what the material in this program is based on articles in the 1937 Yearbook of Agriculture. The Yearbook is distributed by your Congressman, and when the Congressional supply is exhausted it will be on sale by the Superintendent of Documents, Washington, D. C., for $2 a copy.

---oooOooo---

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APR 11 1938

THE LAND IN FLOOD CONTROL

A radio talk by M. S. Eisenhower, Coordinator of Land Use Planning, U. S. Department of Agriculture, broadcast 12:30 P.M., March 20, 1938, in a program arranged by the American Wildlife Institute, and transmitted by stations of the Mutual Broadcasting System.

---ooOoo---

Good afternoon, everyone.

All of you know, from reading your newspapers and listening to radio broadcasts, something of the fury of floods downstream. If you live by the river, you dread the flood, and when it comes, you see the water in a terrifying and destructive mass. But the water which you see did not simply fall in the stream. It fell on millions of acres of land, upstream - downstream - throughout the whole drainage basin.

So, for a few minutes, I want you to go with me upstream..... back into the hills .... back on to the watersheds of the little streams where the floods begin. Here we see rolling country with trees, grass, crops, and some barren land. We see the rain pounding the earth ... and there is your flood, simply in a different form.

In the beginning floods are only rain drops, infinitely numerous and concentrating quickly for their trip to the sea.

Floods occur when nature speeds up just a little. She speeds up the eternal round of water from the sea and lakes into the clouds, out of the clouds in the rain storm, off the watershed into the little streams - into the larger stream and the largest stream, and so on back to the sea. That's what scientists call the hydrologic cycle. Men have known the process from the beginning of mortal time. If you will turn to Ecclesiastes you will find this:

"All the rivers run into the sea; yet the sea is not full; unto the place from which the rivers come....they return..."

Yes, and returning as rain drops - they sometimes make floods. So let's consider the rain drop:

Suppose it falls on land covered with a dense blanket of vegetation, such as a good pasture, or a forest. Each drop of rain striking such a ground-cover breaks into a spray of clear water. Much of this clear water slowly finds its way into the numberless, tiny channels in the soil. It percolates down and becomes part of the vast reservoir of ground water. The soil is the greatest storage place for water on the face of the earth, except only the oceans themselves.

But suppose there is no protecting cover and the rain drop strikes bare soil. It breaks into spray, yes, but the spray gathers up fine soil particles, and muddy water starts to sink into the ground. But the soil particles soon settle and seal up the pores of the soil. Then most of the rain drops start flowing over

(over)

the surface of the ground, downhill; trickles of water form into rills that have power to cut and carry soil. The rills converge into streamlets with still more savage cutting effect. As the water gains in volume and speed, gullies are gouged out. And so great quantities of rushing water, carrying tons of valuable soil, roar into the rivers and your floods are underway.

Now it is quite evident that part of the problem of flood control is to keep the soil in place to act as a great sponge when it rains. The surest way to do that is to cover the ground with trees and grass. But of course we can't keep all land in trees and grass. We must cultivate some land in order to raise crops. Seventy-five percent of the crop land in the United States is subject to erosion -- subject to the driving force of rain and run-off. Fully 50 million acres have been essentially ruined and 200 million acres have already been seriously impoverished by erosion. So on the sloping cultivated land, we must plow around the flanks of the hills - across the slopes rather than up and down the slopes - so as to make each furrow and each harrow-scratch a small dam or terrace that holds back water. On slightly steeper slopes we must practice what is called strip-cropping. On still steeper slopes we need more elaborate terraces along the contour. And still steeper slopes must be in trees and grass.

So, here is the answer to the question: What do axes and fires have to do with floods? Well, axes and fires help lay the ground bare - powerless against the attack of the rain drops.

When men allow fire to take the trees and the forest bedding off steep slopes they set the stage for sending a terrible punishment to the dwellers in the lowlands. And fires sweep through more than 40 million acres of our forest lands each year.

I have just had a first report from the United States Forest Service on the amount of water that came off some canyon slopes in Southern California during the great floods earlier this month. The Wolfskill canyon, where the cover had not been burned for many years, suffered the smallest run-off during the storms - the maximum peak flow was 125 second feet of water per square mile. But a neighboring canyon, the Big Dalton, which had been burned over back in 1919 and repeatedly burned since, suffered four times as rapid run-off. Terrific quantities of rock and soil came from the burned areas; relatively little from the unburned.

Now, the plow and the harrow and the cultivator have helped the axe and the forest-fire to bare millions of acres of ground. The result on farm lands? Well, let me give you just one example. Down in Oklahoma we made some measurements. On land sloping 8 percent, the water run-off was 110 times greater under cotton than under Bermuda grass - and the soil loss was 9,000 times greater. But as I said a moment ago, we can't stop cultivating land. So part of the problem of flood control is to cultivate in ways which will hold to a minimum the run-off of water and the wash of soil.

Some countries have stripped the mountainsides and precipitated floods upon the plains, not because they wanted to, but because they couldn't do otherwise. They have had to contend with the pressure of population on land resources, with a woeful lack of engineering facilities, with a lack of communications, and even with a lack of sufficient governmental power to check land exploitation.

In the United States, also, we have stripped the hillsides and abused the land. But we do have the scientific knowledge, the physical power, the economic incentive, and much of the necessary social machinery to correct our mistakes. The question is no longer whether proper land-use treatment can save the soil and hold back much of the water. Rather, it is now a question of how much we can do -- of the extent to which foresters, engineers, farmers, ranchers, lumbermen, can cooperate so as to get the maximum returns for the total investment.

I can't say too emphatically that even if we apply the best possible treatment to the farm land - and the forest land - and the pasture land upstream after we have put check dams in the gullies, and put in all the small engineering works that are needed upstream, we still will need large-scale fortifications downstream. We shall always have periodical heavy and widespread rains that will overtax the water-holding capacity of the best-treated soil, and will pour large volumes of water into river channels. So, if we persist in building cities by the margins of the great rivers, we must go on building huge defenses against the inevitable periodical overflows.

These great fortifications in turn will be made more useful by correct land use upstream. Proper land use will keep the silt out of the rivers. The silt that the rivers are carrying now is reducing the usefulness of many dams. It has filled up the reservoirs back of some dams in so short a time as fifteen years. And it's the silt that raises the beds of the rivers so that you have to keep building the levees higher and higher. Along the Mississippi, for instance, are cities below the present river level.

So, here are five vitally important reasons for upstream flood control: First, we must keep the soil where it belongs because we need it for food, fibre, and wood production; second, proper land use protects engineering structures; third, it prevents silt from filling up the stream channels; fourth, it prevents minor floods in small watersheds; and fifth, it decreases - though we don't know how much - the height of major floods.

But how, when, and to what degree is it possible for the people on the land, and for the National, State, and local governments to bring about uses of the land that will help control floods on a vast scale?

Well, the Congress has directed the Department of Agriculture to find the answers to this question, the Flood Control Act lists hundreds of watersheds in the United States for study. Each watershed is a distinct problem. We have got to find out for each watershed whether soil and water conservation work on the land will help control floods at a cost that is justified; or whether the cost will be so great that upstream control can't be undertaken.

I am able to give you today a report of progress on this new work:

The first funds became available only last August. Since then we have completed preliminary examinations on some 20 watersheds, including the basins of such major streams as the Trinity in Texas, the St. Croix in Minnesota, the Lehigh in Pennsylvania, the Pee Dee in North Carolina, the Upper Arkansas in Colorado, and the Merced in California. By next July we will have completed 70 preliminary examinations.

(over)

After the preliminary examinations, we will make detailed surveys of parts of the watersheds where it seems that flood-control programs might be developed. We will outline the specific measures of land treatment and upstream engineering structures that are needed, estimate their costs and the flood control benefits that they would bring about. The Secretary of Agriculture will then recommend specific control plans for each watershed to the Congress. Detailed flood- control surveys will be underway by the first of June on such important watersheds as those of the Los Angeles, San Gabriel, and Santa Ana Rivers in Southern California, the Yazoo in Mississippi, the Susquehanna and the Allegheny in Pennsylvania, and the Pee Dee in North Carolina.

And so, it will not be long until landowners and the government will be co-operating upstream to help bring about as much control as possible of floods at their source. But I want to repeat -- this work upstream will not make it unnecessary to put up flood fortifications downstream. So now that you have seen the multitude of reinforcements which farming and forestry must give us on the land, where the floods begin, I return you back downstream where we started. There you will find the indispensable engineering structures, built by the War Department, to control the masses of water that came from the land.

BRACING FARM BUILDINGS

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, U. S. Department of Agriculture, presented in the Department period of the National Farm and Home Hour, Tuesday, March 22, 1938, and broadcast by a network of 93 stations associated with the National Broadcasting Company.

☆ APR 1 1938 ☆
U. S. Department of Agriculture

---ooOoo---

WALLACE KADDERLY:

And here in Washington are Morse Salisbury and Josephine Hemphill, ready to report on fixing up old barns -- or rather, "Bracing Farm Buildings" -- and the work of the Forest Products Laboratory in Madison, Wisconsin. Miss Hemphill, how did you like the music?

JOSEPHINE HEMPHILL:

Oh, I enjoyed the music. You know what I was thinking? While I listened to the music with the swaying rhythm? I just sat here and thought of an old sway-backed barn -- and how awful it looks -- with the roof caving in right through the middle.

MORSE SALISBURY:

What romantic thoughts you think -- when you listen to music! Won't Walter Blanfus and his musicians be pleased. All their fine music, wasted -- on you.

HEMPHILL:

Oh no it wasn't. Because I kept on thinking -- and I thought -- well, there's a swaying, swinging rhythm to a hammer, if you use it right. On a good clear day, when somebody a few miles away is building a barn, you can hear the whack of the hammer -- and the echo, rolling right back. And I could just hear somebody fixing up an old barn -- so the roof will not sway, and the walls won't bulge out -- and the floors won't sag.

SALISBURY:

If I had a barn in that parlous condition I'd do something quick, before the whole thing fell to pieces.

HEMPHILL:

(What would you do.)

SALISBURY:

Such a barn as you so feelingly describe must have a mighty poor foundation -- or else the frame isn't anchored to the foundation. Or maybe the roof isn't anchored to the frame -- or the frame isn't braced well enough.

HEMPHILL:

You know a great deal more about barns than I thought you did.

SALISBURY:

I know plenty about old ramshackle barns, and sheds. If you've really got something there from the Forest Service that will help fix up old farm buildings -- I might listen.

(over)

HEMPHILL:
You just start listening right now. Don't say a word. Now you know all about the Forest Products Laboratory, up in Madison, Wisconsin.

SALISBURY:
Yes, that's where they're doing research -- working out plans -- for the ready-made houses, or the prefabricated houses, you told us about some time ago.

HEMPHILL:
And they've already worked out plans for bracing farm buildings. Here are some pictures, Mr. Salisbury. Look here. . . . An old barn, "Before Bracing."

SALISBURY:
The roof looks as if it might cave in, any minute.

HEMPHILL:
I'd be afraid of a barn like that. The roof might fall in at a -- at a most inopportune moment. Now look here -- next page. Same barn, "After Bracing."

SALISBURY:
How did they get it so straight -- across the top. . . . Say, here's something you can tell me! It isn't the very old barns that get to swaying. It's the barns built in more recent years. Explain that, if you can.

HEMPHILL:
I can. The old farm buildings were substantial -- at least most of them were. They were built in the days when timber was cheap.

SALISBURY:
There was plenty of it, too. As a matter of fact, I believe the old builders used timber pretty lavishly, in clear grades and large sizes.

HEMPHILL:
Modern buildings -- modern farm buildings -- with their light framework -- are quite a contrast to the buildings of forty or fifty years ago, with their heavy frames.

SALISBURY:
That sounds logical. What else did you learn from the Forest Service -- from Mr. George W. Trayer, Chief of the Division of Forest Products Research.

HEMPHILL:
And from Mr. Winslow -- Mr. Carlile P. Winslow, Director of the Forest Products Laboratory at Madison, Wisconsin. He happened to be here in Washington the day I interviewed Mr. Trayer.

SALISBURY:
I see. Now tell us what else you found out -- about bracing farm buildings.

HEMPHILL:
Well, first, remember that in the early days there was plenty of timber for everybody. But gradually the big supply of timber decreased, and the time came when if a man wanted to build a house and a barn, he had to haul the lumber a long distance. Of course that increased the building cost. So -- to keep the cost within reason -- the builders began to use less lumber, and lumber in smaller sizes.

SALISBURY:
But the buildings themselves increased in size, and modern equipment was added.

HEMPHILL:
That's just the point. Some of the ties were omitted -- to accommodate the equipment. That's why so many of the barns built recently are in such poor condition.

SALISBURY:
You mean using less lumber in larger buildings meant that some of the critical parts of the buildings were slighted.

HEMPHILL:
Such critical parts as the roof, or the walls, or the floor.

SALISBURY:
They weren't strong enough to resist what they call the "racking" forces.

HEMPHILL:
Exactly. That's why so many farm buildings went out of shape, or collapsed. There just wasn't enough strength -- in the parts of the building where strength was most needed.

SALISBURY:
Now -- to bring in a constructive thought -- "bracing" is the clue to fixing up these old tumble-down buildings.

HEMPHILL:
If they are not too far gone. Experts in the Forest Service say the chief cause of the short life of farm buildings is -- lack of bracing.

SALISBURY:
But the braces don't usually carry the load -- do they.

HEMPHILL:
No -- but they're used in connection with other structural members, to form triangles. And these triangles make the building stronger, and hold it together -- hold it in its proper shape.

SALISBURY:
I see. And the Forest Products Laboratory in Madison has worked out ways to brace farm buildings effectively.

HEMPHILL:
Yes. And they'll send you all the details you need, if you'll write to Madison.

SALISBURY:
Well, most builders will want to do that -- write for definite information. But you might give us a few pointers about bracing. This is interesting. In an ordinary barn, with frame walls -- how would you brace a barn like that.

HEMPHILL:
Brace the barn at each corner.

SALISBURY:
What if openings in the walls -- doors and windows -- what if they interfere with bracing at the corners.

HEMPHILL:
Then put the braces somewhere else on the wall -- on the longest unbroken wall space. If you can't do this, use short braces. They're not so efficient -- but they're better than letting your barn go to rack and ruin. And short braces are all right, if they're a good size, and fastened to heavy frame members.

SALISBURY:
How would you prevent sagging of the roof?

HEMPHILL:
With diagonal braces, nailed to the under side of the rafters.

SALISBURY:
Can you brace a gable roof?

HEMPHILL:
Sure.

SALISBURY:
And a "hip roof"?

HEMPHILL:
Certainly.

SALISBURY:
In a hip roof, I should think you'd need two sets of braces -- one for each set of rafters.

HEMPHILL:
You do.

SALISBURY:
I suppose the research workers have taken care of bracing high end walls -- the walls in a barn with a self-supporting roof.

HEMPHILL:
Yes, they have. If the roof and the side walls are braced, the top of the end walls will be supported by the roof, but sometimes it's a good plan to brace the center of the wall, too, so it can resist the wind.

SALISBURY:
And also resist the force of a big load of hay. Now suppose we have a barn with a gable roof, side walls that bulge, and a roof that sways. Very likely, the barn's in that condition because of a lack of cross ties. What would you do with a barn like that.

HEMPHILL:
If it's a small barn -- have diagonal bracing -- on the under side of the roof.

SALISBURY:
And if it's a big building. And the walls bulge out.

HEMPHILL:
By the way, do you know what causes the outward bulge -- of the walls?

SALISBURY:
Sure. This outward bulge of the walls is caused by the thrust of the roof.

HEMPHILL:
Yes. This reminds me of that famous poem, by Gelett Burgess, called "The Roof." Do you know it?

"The roof, it has an easy time,
A-lying in the sun;

SALISBURY:
"The walls, they have to hold it up.
They do not have much fun."

So the walls sometimes lie down on the job -- and just quit holding up the roof.

HEMPHILL:
They seem to. Morse, I'm not going to explain how you brace a very large farm building, to keep it from spreading -- but it can be done. Those experts at Madison have done it.

SALISBURY:
When I build a barn, I think I'll have it braced when it's built -- and avoid all this trouble.

HEMPHILL:
That's just fine -- if you're building a new barn. But if you already have a barn -- and you can't afford to build a new one -- then, so the Forest Service recommends -- you'd better add the bracing before it's too late. If your barn has been forced out of shape by heavy loading, or by one of those wind storms that race across prairies.

SALISBURY:
It seems to sum up to this -- It's much more economical to put in proper bracing when the building is under construction. Failing that, it may be more economical to brace an old barn -- than to build a new one.

HEMPHILL:
Yes. Heavy buildings that lean, and buildings with sway-backed roofs and bulging walls, can be straightened with timbers and jacks, rods, and turnbuckles. Lighter buildings can be pulled into shape with fence stretchers, or by twisting wires -- and then holding the building in shape by sufficient bracing.

SALISBURY:
Sometimes, in a heavy building that's been out of shape for a long time -- Sometimes I should think you'd need to raise the roof -- the ridge of the roof -- while you're straightening up the walls.

HEMPHILL:
Yes, and you can raise the ridge with poles or timbers -- and jacks, while the walls are being drawn into place.

SALISBURY:
You'd better be sure your foundation's level -- before you begin any straightening.

HEMPHILL:
Mr. Trayer brought out that point, too. . . . Now he says that while it may cost quite a lot, to straighten a very large building -- if the building is worth saving -- it may be worth the extra cost. . . . Out in my part of the country there used to be an old stone barn -- built by the pioneers. That barn never swayed -- even in a Kansas windstorm.

SALISBURY:
I wouldn't be too sure. A Kansas wind is mighty powerful -- once it gets going. Just a stone barn wouldn't stop it.

HEMPHILL:
Maybe you're right. Now, as we said before, builders really interested in bracing farm buildings will want definite information on how to fix up barns and sheds that are out of shape.

SALISBURY:
And they'll want to know how to brace new buildings properly.

HEMPHILL:
Of course. And if they'll write to the Forest Products Laboratory, Madison, Wisconsin, the Laboratory will send them a six-page illustrated leaflet, covering the whole subject.

SALISBURY:
Name, please.

HEMPHILL:
The name of the leaflet, "Bracing Farm Buildings." And Mr. Trayer says you don't have to be a carpenter to understand it. . . . That's all. Have I covered all the points you wanted me to -- about bracing farm buildings?

SALISBURY:
You have. You have indeed. And this is the first time -- so far as I know -- that a lady has reported on barn building -- the first time on any air. Now let me repeat the name of that six-page leaflet --

HEMPHILL:
Easy to remember -- "Bracing Farm Buildings."

SALISBURY:
And whoever wants a copy of this leaflet may get it from the Forest Products Laboratory, Madison, Wisconsin. . . . The Forest Products Laboratory, Madison, Wisconsin.

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ALL FOR WILDLIFE

A radio dialogue by Arno B. Cammerer, Director of the National Park Service, Department of the Interior, with Dr. Ira N. Gabrielson, Chief, Bureau of Biological Survey, and Wallace Kadderly, Acting Chief, Radio Service, U. S. Department of Agriculture, broadcast during the Department of Agriculture period on the National Farm and Home Hour, March 23, 1938.

APR 4 1938
U. S. Department of Agriculture

---ooOoo---

KADDERLY:

It's still wildlife week in Washington, and throughout the United States. Once again the U. S. Biological Survey, the nation's wildlife service, provides a speaker to help observe the week on the Farm and Home Hour. Today it is the Survey Chief himself, Ira N. Gabrielson.

GABRIELSON: (jokingly):

In person.

KADDERLY:

Yes, in person. And he has brought with him as our special guest his friend, Arno B. Cammerer, Director of the National Park Service.

CAMMERER: (with a chuckle):

Also in person.

KADDERLY:

Yes. Well, when these two men get together in person they always have things to say that are interesting to overhear.

GABRIELSON:

I think I can explain that, Wallace.

KADDERLY:

All right, Gabe. The microphone is yours.

GABRIELSON:

Well, wildlife is an intensely interesting subject. When we two get together that's what we talk about. I have a job that keeps me thinking about wildlife most of the time, and Mr. Cammerer administers 144 areas in the great chain of national parks. Now I may be prejudiced, but I think that the most important thing he has to talk about on all these areas is wildlife.

CAMMERER (playfully):

Gabe, you're making a pretty strong statement when you say that. I like to think of the National Park Service as a wilderness conservation agency, and our American wilderness includes a great many things besides wildlife.

GABRIELSON:

Oh, certainly. And I don't want you to misunderstand me, Cam. I have seen your great Sequoias, and Yosemite valley, and petrified forests, and glaciers, and -- why, I've seen the geysers and hotsprings at Yellowstone a great many times. They're all priceless. If you didn't do anything but preserve these great scenic wonders, I'd say you're doing a swell job, but-- (hesitating)

(over)

CAMMERER (interrupting):
"But"--go ahead! I can see you're driving at something.

GABRIELSON:
Well, I'll ask you a question. I think you fellows reported 15,000,000 visitors in the national parks last year. If you asked these 15,000,000 to vote on their favorite pastime, what do you think the answer would be?

CAMMERER:
Oh, that's easy, wildlife. Undoubtedly I believe that an overwhelming majority would say the thing they enjoyed most was watching the animals. Of course, though, this interest in the national Parks doesn't really conflict with any other. Historical areas, scenic wonders, unique natural areas--all are important and interesting in and of themselves. But we work for wildlife, too, because it's an essential part of them all.

GABRIELSON:
That's true. Wildlife is an essential part of any natural area. You can't separate wildlife from the land. Any public agency that has land to administer--or any private individual for that matter--must either conserve wildlife or else pass up an important resource. I certainly agree that other uses of the land may even be primary, but in any event wildlife will be found to have an important place, I am sure. And it may even promote the primary purpose of the area.

CAMMERER:
That has certainly been our experience. By and large, the principal purpose of the national parks is recreation. Our greatest wildlife values come from giving folks a chance to see, and study, and take pictures of wildlife. So our wildlife helps us to accomplish our purposes, and of course that means that we must promote wildlife.

GABRIELSON:
I think, Cam, that you have there the secret of wildlife restoration.

CAMMERER:
Throughout the country, you mean?

GARBRIELSON:
Yes, and speaking in terms of general principles and practices. Those who control the land have the final say-so, whether they are public agencies or private landowners.

CAMMERER:
Of course, Gabe, your own Federal refuge program is helping quite a bit along this very line.

GABRIELSON:
Oh, I think our refuges are indispensable. We have 231 all told, some for all kinds of wildlife. They provide habitat for millions of birds and mammals. But at the same time, with the exception of waterfowl, there is actually more wildlife on Federal lands administered by the Forest Service and the National Park Service than on all the Federal wildlife refuges.

CAMMERER:
That makes us all wildlife conservation agencies.

GABRIELSON:
Exactly. All for wildlife, and wildlife for all. That is, I'm talking about everybody that controls natural areas.

CAMMERER:
But, land administration is not the whole wildlife problem.

GABRIELSON:
Oh, no. The varied work of our wildlife service shows that. Fundamentally the Biological Survey is a research agency, studying wildlife problems of every kind. Then again we administer the Federal laws that protect wildlife. The Government has in us a specialized agency to deal with every aspect of wildlife, but such an agency would be rather ineffective if those who control our forests and parks and rivers and lakes would ignore wildlife.

CAMMERER:
That's clear from the point of view of us who administer the land, also. I mean that whenever we face our broad problems of how to administer the parks effectively, we see that wildlife is one of our important concerns. And we also see the importance of wildlife management on areas outside the parks. In a great many cases, we find that successful wildlife conservation inside the parks depends on the cooperation of others who control lands on the outside.

GABRIELSON:
That's our experience, too, in connection with refuges.

CAMMERER:
As a matter of fact, I had in mind some pointed examples that involve national parks and your refuges.

GABRIELSON:
Thinking about the trumpeter swan, I suppose.

CAMMERER:
Yes, and the elk, for another example.

GABRIELSON:
Both of them on Yellowstone.

CAMMERER:
And both of them using Federal wildlife refuges, too.

KADDERLY:
How does that happen? You'll pardon this interruption, I hope. Both of you fellows know all about these cases, but I—well, I could stand some details.

CAMMERER:
Nothing to pardon at all, Mr. Kadderly. Which case do you have in mind?

KADDERLY:
Oh, both of them.

CAMMERER:
Suppose we talk about the trumpeter swan first.

GABRIELSON:
Good choice, Cam. Wallace already knows more than he's taking credit for about the trumpeter swans on our Red Rock refuge in Montana. Modest, you know.

KADDERLY:
All right, Gabe, then it's the tie-up with Yellowstone I'm especially keen about right now.

CAMMERER:
As a matter of fact, Mr. Kadderly, the work of providing protected areas for the trumpeter swan began in Yellowstone. The Red Rock area has been a refuge only two or three years.

GABRIELSON:
Just since 1935.

KADDERLY:
Aren't trumpeter swans protected everywhere?

GABRIELSON:
Practically none to protect anywhere else. Of course, ever since the migratory bird treaty act the Biological Survey has enforced a close season on these birds. But that act wasn't passed until 1918, and by that time the trumpeter swan was already pretty far gone.

CAMMERER:
Yes, Gabe, even in Yellowstone the species was rare then, despite the fact that it along with all other wildlife in the park had been completely protected. In 1920 M. P. Skinner--he was a park naturalist--saw a pair of trumpeter swans with three young ones--cygnets. He was also convinced that there was another pair nesting there.

GABRIELSON:
Something to base hopes on.

CAMMERER:
Yes--but it also shows how far gone the species actually was. Two pairs seemed encouraging:

GABRIELSON:
For that matter, we still have a pretty small population of trumpeters to base our hopes on.

CAMMERER:
Yes, our Yellowstone count last year was only 42 adults and 26 cygnets.

GABRIELSON:
The count we took on the Red Rock Refuge at the same time showed that we were 3 short of having as many adults as you had, but there were 25 more young ones. We had 39 swans and 51 cygnets.

KADDERLY:
Let's see, now. 39 swans on Red Rock and 42 on Yellowstone. That makes 81 of the old birds.

CAMMERER:
Plus 77 cygnets--26 on Yellowstone and 51 on Red Rock.

KADDERLY:
Then that makes 158 in all.

GABRIELSON:
"In all," is right, Wallace. So far as we know definitely the trumpeter swans in Yellowstone and on the Red Rock refuge are all that there are left in the United States.

KADDERLY:
And some of the same birds use both areas?

CAMMERER:
That's right. You see, Mr. Kadderly, the areas are less than 50 miles apart, and the birds migrate from one to the other.

KADDERLY:
Well, that makes it clear that both are essential.

CAMMERER:
And it looks as though this bit of cooperation is going to save the trumpeter swan from extinction.

GABRIELSON:
There was an increase of 43 birds last year.

CAMMERER:
37 percent; we figured it out.

KADDERLY:
If that keeps up it looks as though the Biological Survey and the National Park Service between them will have a trumpeter-swan restoration project to feel pretty good about.

CAMMERER:
We are feeling pretty good about it --- and we're working together for the whistling swan, too, along the Atlantic Coast. Our new Cape Hatteras National Seashore project, along with the Biological Survey's refuges at Pea Island and Mattamuskeet, will mean a lot to the whistling swan. Canada geese and ducks, too.

KADDERLY:
Fine. I can see you're both doing quite a bit for the birds. But, what were you going to say about the elk?

GABRIELSON:

A somewhat similar situation, Wallace. Elk from the southern Yellowstone here leave the park when winter comes along. They wander into the lower country, and we take care of them through the winter on the Federal Elk Refuge in Jackson, Hole, Wyoming.

CAMMERER:

Of course, you understand, Mr. Kadderly, that these are only examples. There are other areas, too, where National Parks and Biological Survey refuges dovetail for the benefit of wildlife.

KADDERLY:

Yes, I do understand that. But I would be interested in hearing what you fellows have to say about the difference between a refuge and a national park. So far you have made them both sound like refuges.

GABRIELSON:

Well, so they are in a way, Wallace. But a wildlife refuge is solely for the wildlife.

CAMMERER:

And a national park is primarily a human refuge -- a place where people may go and enjoy Nature at its best.

GABRIELSON:

As a rule we do not encourage public use of our refuges, especially the bird refuges. Of course, students of wildlife are welcome, but camping, picnicking, and the like would interfere with the birds. The refuges contribute to public recreation, but they do it indirectly. They produce and protect the birds, and then the birds go on to other areas that are accessible to the public.

CAMMERER:

Incidentally, the National Parks have a similar benefit. Wildlife protected in parks overflows to adjacent areas, and in this way people outside the parks also benefit by our wildlife protection.

KADDERLY:

Well, I'm sorry, gentlemen, but I'm going to have to interrupt again--this time for that familar reason that our time is up. We were very happy to have you with us today, Mr. Cammerer. I think our Farm and Home Friends have a much clearer understanding of the importance of the National Park Service as a wildlife conservation agency. I am sure I do. And, Gabe, you know we're always glad to have you with us.

Farm and Home Friends you have been listening to Arno B. Cammerer, Director of the National Park Service, and Ira N. Gabrielson, Chief of the U. S. Biological Survey, discussing things of mutual interest during this National Wildlife Restoration Week. I think we might say the theme of their discussion was "All for Wildlife."

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BREEDING FORAGE AND COVER CROPS

A radio discussion between Gove Hambidge, Editor, 1937 Yearbook of Agriculture, and Wallace L. Kadderly, Acting Chief, Radio Service, broadcast Friday, March 25, 1938, in the Department of Agriculture period of the National Farm and Home Hour by the National Broadcasting company and 90 associated stations.

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--ooOoo--

KADDERLY:

Gove Hambidge is with us again today with another story about modern breeding work with farm crops and animals, based on the 1937 Yearbook of Agriculture. Gove, you say you will tell us about the breeding work with forage and cover crops. If I remember rightly, at least six articles in the Yearbook were devoted to those crops. How do you expect to get over all the ground in the next few minutes?

HAMBIDGE:

I'll certainly have to stick to my knitting, Wallace. I'm afraid you and I won't be able to indulge--conversation--in this program. Suppose you must give me a leading question now and then, and we'll try to bring out some of the most interesting high spots in connection with the grasses and clovers and other forage and cover crops.

KADDERLY:

That suits me, Gove. You do the talking. But just as a suggestion -- begin with the grasses, will you?

HAMBIDGE:

That's a very good suggestion. I'd like to say here that the Department lost one of its very good men when H. N. Vinall, one of the authors of the Yearbook article on grass breeding, died a little over a year ago. Vinall was a quiet man who had an enthusiasm about grass, and a sense of its importance, that amounted almost to reverence. Which is a quality you find rather often in plant breeders.

Vinall and M. A. Hein, the co-author of the article on miscellaneous grasses, brought out several things that interested me a great deal. First they showed how all of us are enormously dependent on grass--much more than we ordinarily realize. All our grains are grasses. Our meat and milk and wool and leather are simply grass that has been turned into these useful things through the digestive systems of animals. Half the food of our livestock throughout the whole United States comes from pasture. Then too, grass holds down our soil, binding it with untold millions of roots, and these die and decay and build up more soil. Again, there is grass for beauty; believe it or not, we spend over a hundred million dollars a year on private lawns in the United States. We spend another ninety million on grass turf for golf links, and railway embankments; and a lot of other uses.

(over)

So if you look at it rightly, you can see that grass, just grass, is one of the really great things in the world.

Now why is that so? Well, partly because grass is such tough and flexible stuff. I mean by that that it can make its way, somehow or other, under almost any conditions. From the frozen arctic to the hot equator, you'll find grass; from the richest soil to the poorest; from swamps to deserts. Somehow, almost everywhere, grass sneaks in, gets a tochold, manages to adapt itself to the existing conditions, and flourishes if it's given half a chance.

So you find, over the earth, an enormous variety of grasses, quite different in character, adapted to local conditions. That's where man comes in. He takes a grass that looks good to him from one place and starts growing it somewhere else. So today, cattle in South America live on grass that came originally from tropical Africa. The cattle in our own Corn Belt live on grass that came originally from Europe.

Lately, agricultural scientists have been making a more intensive study of this problem of <u>adapting</u> grasses particularly suited to certain regions and certain purposes. The plant breeder has stepped in. Grass is not easy to handle in breeding. The flower parts in some cases are unbelievably small. The breeder often has to do his work under a magnifying glass, like a watchmaker with one of those lenses stuck in his eye all day. He uses fine instruments. He even collects pollen in a little holder attached to a finger ring. And he is finding out peculiar things about the flowering habits of grasses.

What he wants to do now is to breed grasses that will exactly fill certain needs--disease-resistant, where disease is a big factor; aggressive, where the grass has to fight other plants; not too aggressive, where clover or other legumes should be grown with the grass; vigorous in growing up again, where the grass is to be grazed or cut; resistant to drought and cold, where it is important to have pastures that will last a long time; able to stand wet feet, and harmful salts in the soil, where these are encountered; tasteful to livestock, and with high nutritive value; tough and fine-leaved, where turf will get hard usage.

There are grasses with all of these qualities and more. The thing now is to make thorough tests, sound selections, and good crosses. That work is going on, and some new strains of a dozen or more different grasses have already been introduced, or will soon be introduced, here and in Canada.

KADDERLY:

I think you've covered some of the broader aspects of the grass breeding situation, Gove. I know you can't take up <u>each</u> important grass but there's one that I wish you <u>would</u> cover in more detail--timothy.

HAMBIDGE:

Well, timothy <u>does</u> deserve some special attention. But all I can do here is to say that there's a special article in the Yearbook about timothy by Morgan W. Evans of the Bureau of Plant Industry.

KADDERLY:

All right! Now you asked me to make leading suggestions --- and I'm thinking of another great hay crop--the greatest hay crop in the Far West--alfalfa. There, of course, that's getting away from the grasses into the legumes.

HAMBIDGE:

Yes, and alfalfa is surely one of the greatest of all the legumes. I suppose everybody knows that even the name alfalfa is a tribute to its qualities--it was named by the Arabs, and the word means best fodder. The article on alfalfa breeding in the Yearbook is by H. M. Tysdal and H. L. Westover. Here are some of the interesting points.

If you've ever seen Ben Hur, you'll remember the chariot race. Well, the horses in the real chariot races in the days of the glory of Rome were fed on alfalfa. Now when the Spaniards came over to America and conquered Mexico and Peru, seeking gold, they ruined and robbed a great civilization, but they did do two useful things; they took potatoes to Europe, and they brought alfalfa seed to South America. Over three hundred years later, there was another and different group of gold-seekers-- the forty-niners. Those forty-niners who went from the East to California by sea had to go all the way around South America by way of Cape Horn because there was no Panama Canal in those days. Naturally they would stop off during the long voyage; and some of them who stopped off in Chili got alfalfa seed there and brought it up to California. It soon spread to other Western States.

But in the cold north this Chilean alfalfa didn't do so well. Then a few years before the Civil War that famous old farmer, Wendelin Grimm, brought alfalfa seed over from his old home in Germany to his new home in Minnesota. What wasn't winter-killed the first year, he saved for seed. That Wendelin Grimm must have been one of the stubbornest men who ever lived. He kept that up for 50 years--saving and replanting the seeds of the plants that were hardy enough to survive the Minnesota winters. In the end he had the only hardy alfalfa in the United States. Everybody knows Grimm alfalfa.

The next act in this drama was when a mysterious disease came in. It did terrible damage to alfalfa in the Middle West, making frequent reseeding necessary and adding millions of dollars to the growers' expense. Then the fight was on. Plant pathologists discovered the organism that caused the disease in 1935. Since then plant breeders have searched all over the world for alfalfa resistant to that disease. And in certain remote parts of Asia, they found some that is resistant. Now they're on the job trying to breed this resistance into our good American varieties. They have formed a nationwide Alfalfa Improvement Conference of State and Federal workers to insure close cooperation. The next act, we hope, will be in the nature of a happy ending.

KADDERLY:

Yes, alfalfa is an interesting plant. But there's another one of the legumes that's even more interesting, Gove--soybeans. Surely they belong in this discussion?

HAMBIDGE:

Yes, the soybean also has an article in the Yearbook--written by W. J. Morse and J. L. Cartter. As everybody knows today, the soybean has made history. It's the backbone of agriculture in parts of the Orient, and especially in Manchuria, which has been called the Land of Beans. And no wonder it's so important. Soybeans are not only food for man and beast, but for industry besides. A long list of foods and manufactured products can be made out of that talented vegetable.

But so much is being said about soybeans nowadays that I think we can pass it up here.

KADDERLY:

Well -- here's another suggestion, Gove-- What about clover? We can't leave clover off your list of legumes.

HAMBIDGE:

Right you are, Wallace. I'll just say that there's an article on clover breeding in the Yearbook by A. J. Pieters and E. O. Hallowell. The plant breeders have been busy with red clover and sweet clover particularly, but there are other kinds with which they have done very little as yet.

There's also a whole host of miscellaneous minor legumes with which very little has been done. The Yearbook contains an article about them by Roland McKee and A. J. Pieters. They might be called the Cinderellas of the plant world. They're humble--some of them are even classed as weeds--but under the right circumstances some of them are extremely useful.

In the list, McKee and Pieters include cowpeas, field peas, velvet-beans, vetch, lespedeza, crotalaria, and a lot of others not so well known. Well, you know how lespedeza has come to the front in the past few years; how it builds up poor soil, and how useful it's been in large areas in the South. That's what I mean by saying a plant is a Cinderella. It may not seem like much to begin with--but give it a chance to show what it can really do (which is just what the plant breeder does), and put it in the right place, and you see that it's as good as many a plant that seems more important. With the present emphasis on soil conservation, we may see this happen with more than one of the minor legumes that can get along where some of the other cultivated plants can't.

KADDERLY:

You have covered a lot of ground, Gove. Even so, much more could be said about these important plants you mentioned. However, those who want further details can find them in the Yearbook articles you mentioned.

Let me remind our listeners that what you have told us is based on material in the 1937 Yearbook of Agriculture; that this book is distributed free on request by Members of Congress as long as the Congressional supply lasts. And that after the Congressional supply is exhausted the book may be obtained from the Superintendent of Documents, Washington, D. C., at $2.00 a copy.

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THE BURLEY TOBACCO REFERENDUM

Broadcast by Wallace L. Kadderly, Tuesday, March 29, 1938 in the Department of Agriculture period, National Farm and Home Hour by 90 stations associated with the National Broadcasting Co.

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---ooOoo---

Here's a news item announced this morning by the Triple-A. On Saturday, April the 9th, growers of Burley tobacco will vote in a referendum to approve or disapprove a marketing quota on their 1938 crop.

If more than a third of the producers voting in the referendum vote against the quota, it will not go into effect. Each producer who grew Burley tobacco in 1937 will be entitled to cast one vote.

The national marketing quota for Burley in 1938 is 350 million pounds. If the growers approve the use of the quota, the national figure will be divided among States and then among farms. Each grower could then sell without penalty the number of pounds in his farm quota. If he sold more than that amount, he would pay a minimum of 3 cents a pound but not less than half the market price of the tobacco on the amount over the quota.

Burley tobacco growers in 1937 produced 403 million pounds. That was the second largest crop on record and was exceeded only by the 1931 crop. Prices for the 1937 crop declined considerably toward the end of the season. Estimated total domestic consumption and exports of Burley are higher than they have been previously but even so lack 64 million pounds of equalling the 1937 production. The amount produced, over and above the estimated consumption and exports, brings the stocks of Burley up to around the normal level. Stocks had dwindled because of three short crops in a row.

Growers have indicated intentions to plant 6 percent more acres to Burley in 1938 than in 1937. Another crop as large as last year's would raise the total supply to around 100 million pounds above a normal supply level.

In an amendment to the new farm Act, Congress directed that a marketing quota be proclaimed. And, of course, all marketing quotas are put to a vote. There will be voting places in each community where Burley tobacco is grown. The Triple-A urges Burley tobacco producers to study all the facts, go to the voting places in their own communities, and cast their ballots for or against the quota. The day of the referendum, again, is Saturday, April the 9th, and the polls will be open from early morning until 7 o'clock in the evening.

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"HOUSEHOLD PESTS"

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, U. S. Department of Agriculture, presented in the Department period of the National Farm and Home Hour, Tuesday, March 29, 1938, and broadcast by a network of 90 stations associated with the National Broadcasting Company.

---ooOoo---

WALLACE KADDERLY:

It's tree planting time on Treasure Island . . . . as Jennings Pierce and Uncle John McLaren demonstrated a few minutes ago.

And here in Washington it's still Cherry Blossom time, and just as beautiful a day as they're having out there in Chicago, or San Francisco.

JOSEPHINE HEMPHILL:

Maybe Washington is even more beautiful.

MORSE SALISBURY:

Miss Hemphill, you'd better not let Everett Mitchell or Jennings Pierce hear you say that.

HEMPHILL:

With all our lovely magnolia trees, and forsythia, and cherry blossoms, Mr. Salisbury, have you seen the amaryllis show?

SALISBURY:

Not yet, but I hope to get around to it some time this week. The show's in the Department greenhouse, as usual, on Fourteenth Street?

HEMPHILL:

Yes, and the flowers are gorgeous. One of the gardeners told me some of them measure twelve inches across.

KADDERLY:

Say, are you two star reporters reporting on flowers, or bugs? It was my understanding that you were going to tell us about household pests, and some of the practical results of research work done by the Bureau of Entomology and Plant Quarantine.

SALISBURY:

Wallace, your understanding was correct. Miss Hemphill, carry on. What practical items about insect control did you learn from the entomologists. Have you a report of all available information for householders?

HEMPHILL:

No. Indeed I have not. Mr. Salisbury, I certainly was up against it -- with this assignment.

(over)

SALISBURY:
Why?

HEMPHILL:
Too much to tell. When I started interviewing the entomologists, about household pests -- the clothes moth, carpet beetles, fleas, cockroaches, silverfish, and so on -- and found out how much work they'd done on these insects -- I felt just like the little school girl who decided to write a very brief essay on "The Universe -- and Other Things."

SALISBURY:
Well, you'll just have to give us the facts that will be of greatest help to the greatest number, at this time of the year. That's all.

HEMPHILL:
That's all is it. I saw Gove Hambidge this morning, and told him what I was up against. I mentioned termites, and Gove asked me whether I knew the history of the termite.

SALISBURY:
Do you?

HEMPHILL:
Do you know that the civilization of the termite goes back millions of years? It's the earliest of any. Maeterlinck, in his book, "The Life of the White Ant," says that in the matter of time, we are the last comers on this earth, almost infants in swaddling clothes and the termites are the ancient chemists and biologists, from whom we have much to learn.

SALISBURY:
Well, the termites did get a head start on us. By the way, did Gove Hambidge tell you how many different species of insects he's identified on his farm up in New York State?

HEMPHILL:
Yes -- I wish you'd get him to tell the story of insects. He can talk for hours, on their life histories.

SALISBURY:
I'll be very glad to do that some day when we aren't concerned with the immediate problem of keeping these insects out of our houses.

HEMPHILL:
Out of our houses, and out of our clothes. You would think that I -- being right here in Washington, next door to Doctor Back, who wrote the new leaflet on the clothes moth -- you'd think that I could keep the clothes moth out of my house. But I can not.

SALISBURY:
Why? Don't you practice what Doctor Back preaches?

HEMPHILL:
I think I'd better -- from now on. The thing to do -- to get rid of the clothes moth, is to select the control method best suited to your needs. If your whole house is over-run, you may have to fumigate, or you may have to spray.

SALISBURY:
Maybe you won't need to take such drastic measures. Aren't there some moth-proofing solutions on the market you can apply to clothing, rugs, upholstery, and so on?

HEMPHILL:
Yes, there are, but remember this -- No solution, for the use of the homemaker, will absolutely and permanently mothproof fabrics.

SALISBURY:
And also, remember this: The Department of Agriculture does not approve or recommend any mothproofing solutions that depend for their effectiveness upon arsenic -- in any form or amount.

HEMPHILL:
We're not much help, with all this negative information.

SALISBURY:
Not much, I agree.

HEMPHILL:
But there's real help in Doctor Back's leaflet, on the clothes moth. He explains the value of dry cleaning and washing, wrapping in paper bundles, cold storage. Cold storage is an excellent control method, especially for valuable rugs, furs, and so on.

SALISBURY:
Isn't it true that the moth is harmless in cold weather -- 50 degrees or below?

HEMPHILL:
Yes. And you can destroy the clothes moth with heat. Other subjects covered in the moth leaflet are sunning and brushing of garments, treatment of articles in trunks or chests or closets, and fumigation.

SALISBURY:
You mean fumigation of trunks and closets?

HEMPHILL:
Yes, emergency fumigation. Sometimes you open a trunk that's been packed a long time, and it's simply full of clothes moths. Don't unpack the trunk -- fumigate for 12 to 24 hours, with carbon disulphide. That's a liquid fumigant you can buy at the drug store.

SALISBURY:
Or a feed store.

HEMPHILL:
Yes.

SALISBURY:
Now be careful here. What you've said about fumigating trunks is all right -- it must be, since you got your information from Doctor Back -- but remember the Department does not recommend the fumigation of large spaces, such as homes, with carbon disulphide.

HEMPHILL:
I know. It's a fire hazard. But it's all right for trunks and closets -- where you're using only a small amount. Of course you must be careful. I don't think it's very safe to give any of this information about fumigants over the air. Better suggest that householders send for the leaflets, and read directions carefully.

SALISBURY:
I certainly agree with you. Now let's leave the clothes moth. What next, in household pests, affecting the health and comfort of mankind.

HEMPHILL:
Here's the worst one of all -- Cimex lectularius.

SALISBURY:
Commonly known as the bedbug, the "chinch," "red coat," or "mahogany flat." Hurry up -- let's get rid of this one right away.

HEMPHILL:
Another leaflet, also by Doctor Back, tells how to control this obnoxious pest. With fumigation, superheating, ordinary fly sprays. And with such liquids as kerosene, turpentine, benzine, gasoline. But -- keep the windows open, and stay away from fire -- if you use any of these liquids.

SALISBURY:
Yes, they're all inflammable. Well, anybody who wants control methods for this post will send for the leaflet, so -- name your next household pest.

HEMPHILL:
Cockroaches. Do you know there's an island named Cockroach, down in the Virgin Islands?

SALISBURY:
No, I don't.

HEMPHILL:
Oh, I forgot. You don't -- collect --

SALISBURY:
Cockroaches. No, I don't.

HEMPHILL:
You don't collect stamps. On the First Day Cover, Possessions Series,

of the Virgin Islands -- the cover issued in December -- there's a map of the Islands. That's where I found the Island of Cockroach -- on a green and purple envelope.

SALISBURY:
Collect stamps -- and learn geography. All right -- now what have you got for householders troubled with cockroaches.

HEMPHILL:
Another leaflet. I hate cockroaches so -- I don't even want to talk about them.

SALISBURY:
What's the best method of control?

HEMPHILL:
Prevent, if possible. If one or two roaches do stray into your home -- get our the trusty fly swatter.

SALISBURY:
What about sodium fluoride powder?

HEMPHILL:
Fine. Sodium fluoride powder is the best all-round remedy, Doctor Back says, for cockroaches. But keep it away from children, and pets.

SALISBURY:
What about pyrethrum powder, for roaches.

HEMPHILL:
Excellent. And pyrethrum powder is safe. It will not injure man or beast. Then of course there are paste methods of control, and sprays, and vaporizing machines. They're all effective, if used correctly.

SALISBURY:
And all described in the Cockroach bulletin.

HEMPHILL:
Yes.

SALISBURY:
Next?

HEMPHILL:
Well, next, how'd you like to know about the silverfish?

SALISBURY:
Lepisma saccharina?

HEMPHILL:
Yes. So far, I haven't been annoyed with silverfish, but if they ever get into the bindings of my 300-year old cook book -- there'll be trouble. You can control silverfish with poisoned bait. Exact formula,

in the leaflet. Now -- let's see -- would you like to have fleas?

SALISBURY:
Don't make your questions so personal.

HEMPHILL:
Well, I know you have a dog.

SALISBURY:
My dog doesn't have fleas.

HEMPHILL:
Well, if he ever does -- sprinkle some derris powder along his back and neck and on top of his head -- next to the skin. A level teaspoon of derris powder is enough to kill every flea on a large dog.

SALISBURY:
How often do you have to repeat the treatment?

HEMPHILL:
Every two weeks, if the dog has free run. The same remedy's good for cats. If you can't get derris powder, use pyrethrum -- fresh, and ground fine.

SALISBURY:
How do the entomologists destroy fleas in a house, or barn?

HEMPHILL:
With a spray -- creosote oil. But don't ask me how much -- because I don't know. That's one of the things safer to read -- so you'll be sure you're right.

SALISBURY:
And you can read it in the leaflet on "How to Control Fleas."

HEMPHILL:
Correct -- and this leaflet's by Dr. Bishopp, principal entomologist in charge of the Division of Insects Affecting Man and Animals. There's a list in Doctor Bishopp's leaflet -- a list of firms that sell insecticides -- that sell derris powder.

SALISBURY:
Good idea. What's your next household pest?

HEMPHILL:
Haven't we had enough for one day?

SALISBURY:
You didn't tell us much about the termite -- except that it antedates man, by a million years.

HEMPHILL:
A million years? Why, in this very country, right here around

Washington, D. C., they've found fossil remains of termite colonies that date back 55 million years!

SALISBURY:
(Missed it -- by 54 million years.)

HEMPHILL:
The entomologists tell me that a good many people have wrong ideas about termites -- they are bad, once they get into a house -- but they seem to be on the decrease.

SALISBURY:
Yes -- that's reassuring. The Department of Agriculture has been doing research on termites for many years. The entomologists have some good information for carpenters and architects. They can tell you how to build termites out of your house -- when you build. If these insects are already in your house, you can control them by poisoning the ground with a mixture of coal-tar creosote, and kerosene. Another effective poison for termite control is orthodichlorobenzine. A good soil poison treatment with one of these, and your house should remain free of termites for five years or so.

HEMPHILL:
Mr. Salisbury -- if you already know all these facts, why do you assign me to get them.

SALISBURY:
I don't know all these facts. I did happen to know about research work on termites -- and furthermore I knew if I didn't do something pretty quick you'd be tracing the history of the termite, beginning 55 million years ago.

HEMPHILL:
It's very interesting -- and I'll tell you one thing -- if the entomologists didn't know a great deal about the history and life habits of all these insects, it would be pretty hard for them to work out methods of control.

SALISBURY:
Well, you're right about that. Now let's see about these leaflets. The Department of Agriculture -- the entomologists in the Department -- have worked out ways and means for the prevention or control of such household pests as the clothes moth, cockroaches, bedbugs, fleas, and termites. Have I left out anything?

HEMPHILL:
Silverfish.

SALISBURY:
And silverfish. Any one of these leaflets-- any two, three, or the whole set -- if anybody's so unfortunate as to need the whole set -- all the leaflets on control of household pests are available from the United States Department of Agriculture, Washington, D. C. Now have I left out anything.

HEMPHILL:

Carpet beetles. I didn't say anything about carpet beetles, but there's a new leaflet on control just printed. We can add that to the list.

SALISBURY:

That's lucky.

HEMPHILL:

Or unlucky -- depending or whether you're man or beetle.

SALISBURY:

Yes, I suppose there are two sides to even that question. Although I've never thought much about the beetle's side. I won't repeat the names of the leaflets, for by this time I'm sure everybody interested knows where to send for what.

KADDERLY:

You have just heard Morse Salisbury, Acting Director of Information, and Josephine Hemphill, of the Radio Service, reporting on research work of the Bureau of Entomology and Plant Quarantine. If you need any of the leaflets they have described today, send your name and address to the Department of Agriculture, Washington, D. C.

BREEDING ANGORA GOATS AND MILK GOATS

A radio discussion between Gove Hambidge, Office of the Secretary, and Wallace L. Kadderly, Office of Information, broadcast Friday, April 1, 1938, in the Department of Agriculture period, National Farm and Home Hour.

APR 27 1938 ☆
U.S. Department of Agriculture

---ooOoo---

KADDERLY:

Again the Yearbook editor, Gove Hambidge, is on hand to tell us some more about the work that is going on these days in genetics and breeding---basing his stories on the 1937 Yearbook of Agriculture. Now two of the articles in the Yearbook deal with the subject of goats. W. V. Lambert, of our Bureau of Animal Industry, writes about Breeding Problems with Angora Goats, and V. L. Simmons and W. V. Lambert write about the Improvement of Milk Goats. And that's the subject Gove has picked for today -- milk goats and Angora goats.

HAMBIDGE:

That's right, Wallace. And it's a very agreeable subject to me. I once kept milk goats myself.

KADDERLY:

Then you should feel quite at home talking about them.

HAMBIDGE:

Yes, sir. It makes me think of a story Russell Lord told me. He happened to overhear a couple of men talking together up at one of the agricultural fairs in New York State. Just as Russ came along one of them was slapping the other on the back. "Say," he said, "I'm sure glad we met up with each other. I knew you were a goat man the minute I laid eyes on you."

KADDERLY:

Just a sort of natural kinship, hey? Maybe they were fellow sufferers.

HAMBIDGE:

Maybe that's it. I used to think sometimes that there couldn't be a more cussed, stubborn animal than a goat. And then when old Sensible would reach around and lick the back of my neck while I was milking her, I'd think there couldn't be an animal more affectionate and human.

KADDERLY:

Was that what you called her -- Sensible?

HAMBIDGE:

Yes. Sensible was a rather elderly grade Saanen with a pretty good milking record. She was a quiet lady, quite set in her ways. We had a purebred Nubian goat at the same time - a flighty young creature named Silly, which just about described some of her actions. They were a great pair, Silly and Sensible -- quite a contrast in goat nature.

KADDERLY:

The Nubian is a brown and black goat with long floppy ears that hang down, isn't it?

(over)

HAMBIDGE:

Yes. They came originally from upper Egypt and Abyssinia. They're not so popular in this country as the Saanens and Toggenburgs, which originally came from Switzerland - but there's something very attractive about them, to me.

KADDERLY:

How long have milk goats been kept in this country, Gove?

HAMBIDGE:

Oh, almost from the beginning, Wallace. According to Simmons and Lambert, Captain John Smith probably brought milk goats over here, and so did Lord Delaware. But they've never been as important in the United States as they have been in parts of Europe and Asia, where they earned the name of the poor man's cow. As for the breeding of milk goats - very little attention was paid to that in the United States until after 1904, when Saanens and Toggenburgs began to come in from Switzerland.

KADDERLY:

Didn't we have a native goat of our own, too?

HAMBIDGE:

Yes, the native American goat is the most common in this country. You find a lot of them in the South especially. Usually they're pretty poor milkers, and they have a short lactation period.

KADDERLY:

But I suppose they can be improved by crossing with good sires of the higher producing breeds - Saanens, Toggenburgs, and Nubians, for instance?

HAMBIDGE:

They decidedly can be, Wallace. According to Simmons and Lambert, some of the best milkers in the United States have been produced by grading up native American does for several generations with bucks of those breeds.

KADDERLY:

Has there been much - well, genuine experimental work on that line, Gove?

HAMBIDGE:

No, there's really been very little, at least by public agricultural institutions. Whatever has been done to improve milk goats in the United States has been done almost entirely by the people who keep goats, either for their own use or commercially. In fact, as far as I know, there have been only two experimental breeding projects by public agencies.

KADDERLY:

One of them, of course, is the breeding work the Department of Agriculture has done out here at Beltsville.

HAMBIDGE:

Yes, that's one. That began almost 30 years ago, back in 1909. They have quite a nice little herd out at Beltsville now, but it's small, and I would say the project has never been more than a - well, a minor side line, compared with other work of the Bureau of Animal Industry.

KADDERLY:
What have they done mostly?

HAMBIDGE:
Oh, mostly they've crossed and topcrossed common American does with registered Saanen and Toggenburg bucks year after year. They succeeded in more than trebling the average annual milk yield, by the way, by that method.

KADDERLY:
Quite an indication there of what can be done by grading up milk animals. What's the other project you spoke of, Gove?

HAMBIDGE:
That's a similar piece of work carried on by the New Mexico Agricultural Experiment Station. They used registered Toggenburg bucks for grading up, and they did some rather interesting line breeding with three outstanding sires. The New Mexico workers also made some inheritance studies - analyzing inheritance.

KADDERLY:
How do Simmons and Lambert feel about the possibilities for improving milk goats by breeding?

HAMBIDGE:
Well, I think they decidedly feel that a good deal could be done, Wallace, by the right kind of program with the support of the industry. After all, what's been done so far? Thirty years of very scattered work throughout the whole country. That amounts to almost nothing. The fact is, there's an enormous difference in the milk production of does. The best record, I believe, is an average of nearly 7 quarts a day for a period of something over 9 months. On the other hand, with some does you're lucky if you get a pint of milk a day. It's been proved too that there's a great difference between individual sires - I mean, they differ in their ability to increase the production of daughters over dams. Well, where you find that situation, you can make improvements, you can get better animals, if you consistently carry out a sound breeding program.

KADDERLY:
You can yes-- but would it be worth while in the case of goats, Gove? Are they important enough in the United States?

HAMBIDGE:
Are you asking me, Wallace - an ex-goat-keeper? Yes, sir, I think goats are worth a lot of trouble. But mind you, from the standpoint of economy, there's absolutely no sense in keeping a poor goat. That's where a breeding program would come in. Goats that are good producers can be an economical source of milk, particularly for families with low incomes living outside of the cities. I think we could make more use of them than we do - if we had a larger supply of first-rate milkers.

KADDERLY:
From what you say, it seems like one of those vicious circles. If there were more good goats, we might have a greater demand for them.--but until there's a greater demand, we won't have more good goats.

HAMBIDGE:
Something like that, Wallace.

KADDERLY:
Now how about the goats with the long crinkled hair that hangs down to the ground - the goats that produce mohair?

HAMBIDGE:
Well, there's a horse of another color - if you'll let me mix my metaphors.

KADDERLY:
Mix 'em all you like. Go ahead. Let's see, you were saying an Angora goat is a horse.-

HAMBIDGE:
Of another color, yes. There are many more long-haired goats in this country than there are milk goats - over three times as many, I should judge. But they're much more concentrated and not so scattered all over the country. More than three-fourths of the Angora goats are in Texas (or were in 1930) - down around the Edwards Plateau. New Mexico and Arizona accounted for another 10 percent between them. Oregon, Missouri, and California had the next largest numbers. In other words, about 95 percent of the Angora goats are in those six States - mostly in the Southwest.

KADDERLY:
And what's the breeding situation with the Angoras?

HAMBIDGE:
Well, it's somewhat the same as with milk goats. For instance, Wallace - down in Texas the average weight of an Angora fleece is 4.6 pounds; in California and Oregon it's 3.8 pounds-- but in Missouri, the average weight is not much more than half that - 2 1/2 pounds. To a considerable extent that's a matter of breeding. The Texas producers depend on those goats for an income. The Missouri producers keep them primarily to clean up brushland. But you could go further than that. Even in Texas, you find differences in the production of different herds. And going beyond that again - even in the best herd, some goats are much better producers than others. All of which means that there is plenty of room for improvement in Angora goats as a whole to bring them up to the better animals.

KADDERLY:
Well, you could say there's room for a great deal of improvement in our poultry flocks and our dairy herds -

HAMBIDGE:
Yes, it's the same kind of thing. Only there's more active public interest in chickens and dairy cattle, so more is being done with them. The Texas station is now carrying on a program in breeding and genetics with Angora goats - but so far the improvement work done with them has been done by commercial producers.

KADDERLY:
Lambert makes some practical suggestions for further progress along that line, doesn't he, Gove?

HAMBIDGE:
Yes, he does. He suggests three things especially. First keep certified pedigree records based on production of mohair; that will show the breeder where

the good producers are. Second, sell mohair on a quality rather than a weight basis; that will make it pay to breed animals that produce high-quality fleeces. Third, don't award prizes at shows on the basis of individual appearance, but on the family or progeny records of sires; that will tend to bring breeding practice in line with sound genetic principles.

KADDERLY:

I don't pretend to be an expert on genetics and breeding - but that sounds like pretty sound advice to me. And now - a glance at the clock up there tells me I'll just about have time to get through today's market reports. Before taking that swing around the markets let me go back to the statement that what Gove Hambidge has said about goat breeding is based on material in the 1937 Yearbook of Agriculture. The Yearbook is a Congressional document for free distribution, and to get your copy you should write, not to the Department of Agriculture, but to your Congressman. After the Congressional supply is exhausted, the book will be on sale by the Superintendent of Documents, Washington, D. C., for $2 a copy . . .

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"MAKING THE BEST USE OF 4-H CLUB OPPORTUNITIES"

NATIONAL 4-H CLUB RADIO BROADCAST
April 2, 1938
11:30 A. M. - 12:30 P. M. Central Standard Time
Washington, D. C.
(National Farm and Home Hour)
Negro Program - Wilcox County, Alabama

Department of Agriculture

C A S T

NARRATOR	T. M. Campbell, Field Agent, Negro Work, Extension Service, United States Department of Agriculture.
MA BROWN	Annie Mae Brown, Senior High, County Training School
CLARA RUTH	Edna Bonner, Senior High, Camden Academy
MARY	Martha Dumas, Eleventh Grade, Arlington School
FARM AGENT	W. E. Street, County Agent, Wilcox County, Alabama
PA BROWN	Bradley Jenkins, Senior High, Snow Hill Institute
HOME AGENT	Miss P. A. Graves, Home Demonstration Agent, Wilcox
MUSIC	Plantation melodies by Snow Hill Institute Chorus.

NARRATOR:

In Southwest Alabama, approximately 60 miles (as the crow flies) from Montgomery, the State's Capitol, is located Wilcox County, split in twain by the deep and muddy Alabama River. With all of its attendant assets and liabilities typical of that section, Wilcox County has an area of 896 square miles, and its once alluvial black soil is becoming noticeably gray as the annual cotton crop of 16 thousand bales takes its toll of fertility. Here we find rolling plains used for cattle raising, and vast tracts of virgin forest. In spite of abuses, Wilcox County is rich in natural resources, and richer still in human resources. It has a rural population of 24,500 people, 17,000 of them Negroes. The great majority of these 17,000 people are share croppers, as is a great majority of all the southern rural population. "Share cropper" - the Nation's headache. Tired, worn and burdened with toil, he returns from the cotton fields at close of day, singing.

MUSIC:

"Nobody Knows De Trouble I See"

Chorus: Oh, nobody knows de trouble I see
Nobody knows lack Jesus
Nobody knows de trouble I see
Glory Hallalula -

(over)

Verse Sometimes I'm up sometimes I'm down
Oh, yes Lord
Sometimes I'm almost on de ground
Oh, yes Lord.

Altho you see me going long so
Oh, yes Lord
I have my trouble here below
Oh, yes Lord.

Ef you get there before I do
Oh, yes Lord
Look out for me I'm comin' too
Oh, yes Lord.

NARRATOR:

The story of the share cropper's struggle for economic survival has been related over and over again. But what of the share cropper as a person, a human being an individual with hopes and longings? What of his wife and their children? The spiritual life of the share cropper is rich and vari-colored. His church and his preacher serve as an escape from stern reality, and therefore are a source of deep comfort and solace. Hence, the share cropper is not a "forgotten man" on that score at least, but to meet the demand of his children who want more education than Wilcox County has to offer is ever a problem. It is far more simple and easy to settle into the dreary round of existence with ones fellows, than to fight the hard and perilous battle of divergence from the ordinary mode of living. Clara Ruth Brown is a Negro girl in Wilcox County, second child in a family of ten, whose yearning for an education is exceeded only by her dogged determination to get it in spite of many handicaps. Already she has passed through eight grades of elementary learning in a school house six miles away. Twelve miles a day for six months of the year, she has trod back and forth in her all consuming desire to learn. But that was not enough, so while bending over a tub, helping with the weekly wash, Clara Ruth tells her Mother of her future plans to go away and get an education. To a Mother who will tell you with a sort of pride that it has been twenty years since she's been to Camden, the County Seat eighteen miles away; the idea of Clara Ruth going away to school could only be surpassed by the wish to make a round trip to the moon. Let's listen to what Ma Brown is saying to her daughter Clara Ruth.

SOUND:

CLOTHES BEING WASHED.

MA BROWN:

But you ain't never see'd nobody whuts been to dat school, Cla' Ruth, whut you hankerin' so fur to go dere. And, ah specks hit'll take mo' money den we sees in five years fur you ter stay dah six months. Chile, yo' Pappy's eyes wud pop out 'is head, for sho, ef you tole him eny sech crazy thing as dat. Go to Tuskegee - Lawd have mercy.

CLARA RUTH:

(In an impatient voice) Well, folks do go off ter school. How come ah can't? Just cause no girl from Turkey Creek ever did, is the reason ah'm goin'. Why, Ma, you talk lack Tuskegee was some where on the other side of the world. It's right here in Alabama, bout a hundred miles away.

MA BROWN:

Uum, um, ah knows. Twas a man thru heah once frum over deah, Long tall man, wid big feet. Sed farmers got a right ter live lak odder folks, en have a bath tub. Umph, but Lawd, chile, dat man ain't nevah bin no share cropper. He don' know. And dey tell me dat de sto' keeper up to the cross roads, say cotton gwine down to five cents agin.

CLARA RUTH:

(Exasperation in her voice) Yes, cotton. If 'twas fifty cents a pound 'twould be all the same wid us. Cotton. Ain't it nothin' in the whole world sides a cotton patch? Ah don' ker if it gits so cheap you can't give it away, ah'm goin' away from heah to school. Cotton -- Ma, lissen to me. Ain't nuthin' little as a cotton stalk goin to keep me down heah behind the sun. Umph, an ef ah took a mind to, ah cud pull up a whole patch o' cotton by myself. Folks goin' round plowin' it up - I wish they'd plow it all up anyhow. Cotton -- it ain't no Saviour to me - and ah ain't gonna bow down an' worship it neither.

MA BROWN:

(Breathlessly) Cla' Ruth Brown! Pull up a cotton stalk. Gal, is you gwine crazy? Don' let me heah no mo' talk lack dat. You jes wait 'till me an' you' Pappy make some 'rangements 'fo you talk 'bout leavin' heah.

CLARA RUTH:

'rangements! Yes, ah guess maybe all colored folks have to make 'rangements before they can do anything.

MA BROWN:

(Sagely) Yes, and most white folks too. Money don' grow on trees fur nobody - white folks nor black folks neither.

CLARA RUTH:

Oh, well, I'll get there by and by.

MUSIC:

"Keep Inchin' Along"

Chorus: Keepa inchin' along, keepa inchin' along
Jesus is comin' by and by
Keepa inchin' along like a poor inch worm
Jesus is comin' by and by

Verse Twas inch by inch I sought the Lord
Jesus is comin' by and by
Twas inch by inch he saved my soul
Jesus is comin' by and by

Got on my breast plate, sword and shield
Jesus is comin' by and by
Going to march out boldly in the field
Jesus is comin' by and by.

(Repeat the Chorus)

NARRATOR:

Cotton did drop that year and Clara Ruth did not get to go to Tuskegee, nor did her father make a payment on his long wanted farm. Life wnet on in its monotonous fashion for the Browns, their many ambitions stifled for lack of money. Then there came into the section a woman who was to make a way for the Clara Ruth's of Wilcox County. The first Negro home demonstration agent was appointed to the county in March 1928. She had been preceded a few years by a farm agent. Extension Service in Wilcox County was still in its infancy. 4-H was a new incomprehensible conbination, odd to the ears of all who heard it. The regular monthly meeting of "Galilee Baptist Church" is now in session.

MUSIC:

"When De Saints Go Marchin' Home"

Chorus: When de saints go marchin' home,
When de saints go marchin' home,
Lord I want to be in that number
When de saints go marchin' home.

I had a sainted Mother who is gone on before
I promised her I'd meet her
When de saints go marchin' home.

When I was a sinner, didn't have no home
I promised my Maker, I'd meet him,
When de saints go marchin' home

When they crown him Lord of All
When they crown him Lord of All
Lord I want to be in that number
When de saints go marchin' home.

NARRATOR:

A man and woman seated in the rear of the church are the objects of all curious stares. Clara Ruth tries to learn from her sister Mary, who they are.

CLARA RUTH:

(Clara Ruth and Mary are whispering) Who are them two people? Look, Mary, there settin' behind old Man Jones.

MARY:

Sh-h-h Cla' Ruth, Ma is rollin' her eyes at you fit to kill.

CLARA RUTH:

Well, I want to know who they is. They look lack teachers. What they doin' heah?

MARY:

Ah don' know who dey is. Somebody sed dey wuz from Tuskegee.

CLARA RUTH:

(Loudly) Tuskegee!

MARY:

Shet up, Cla', you know deys boun to say sompin'. Ef you'll jest shet yo' mouf, mebbe you'll find out who dey is and whut dey gwine do.

CLARA RUTH:

My gracious, ole' Rev. Tompkins been hollerin' round a hour and a half. I wish he'd shet up and give the folks a chance. Why don' somebody shout? That's all he's rarin' for anyhow.

MARY:

He's callin' on Brudder Jones to pray now. Then it'll be time for the visitors to cum up front. Stop figitin' Cla' Ruth, deys interducin' de man now. Kinda slick lookin' ain't he?

FARM AGENT:

Reveren' Tompkins, members and friends of Galilee Baptist Church, I am deeply grateful for the opportunity to worship with you today. The young woman accompanying me is the newly appointed Home Demonstration Agent for Wilcox County. We have been hoping for months that the women and girls of our county would have some guidance in their efforts to improve themselves and their homes. Will you stand, Mrs. Hunter, and let "Turkey Creek" Community see you? (a patting of hands and stomping of feet in recognition of the agent.) It is not so much the work that girls and boys do on the farm that drives them to the city, but that there is nothing to look forward to except work. It is our duty as parents and workers to make rural home life happy so that our children will be content to stay here with us. By carrying out a live-at-home program, the results will not only be more money in your pockets, but more of those things that go to make life worthwhile; better health, better churches, more and better schools, more education, happier homes and peace and fellowship with all men.

MUSIC:

"When De Saints Go Marchin' Home" (Continued. Fades)

NARRATOR:

Clara Ruth led all the girls in Wilcox County in becoming acquainted with 4-H Club Work. The home demonstration agent found her quick, receptive, and a born leader. While the rest of Wilcox County caught on slowly, the "Turkey Creek" club thrived from the very first, largely due to Clara Ruth's enthusiasm. It did not take long for her to reveal the still brightly burning hope to go to Tuskegee. Nor did it take the Home Demonstration Agent long to work out money making plans for Clara Ruth's education. It will be seen however, that Farmer Brown, her father, is just a little skeptical.

PA BROWN:

But ah ain't go no money to buy aigs, Miss. Ah didn't even pay out dis year.

HOME AGENT:

Why, Mr. Brown, is Clara Ruth's desire for an education of no importance to you? A few settings of pure bred eggs does not cost a fortune.

PA BROWN:

Yes, Miss. I know but Doc Smith, on the next place bought some o' dem "pure in heart" chickens and he says dey dies faster den dese here regular ole' hard ankle kind.

HOME AGENT:

Why, of course, they'll die if they aren't cared for properly. You can't give a pure bred chicken scrub care. We shall be only too glad to explain everything you need to know about buying and setting the eggs, building the chicken house and the proper care and feeding of the flock. Now you do want to see Clara Ruth get an education, don't you Mr. Brown?

PA BROWN:

(In complete change of tone) Ya'sm. Her and de ole' 'oman thinks ah don' want de little gal to git away from "Turkey Creek" and be somebody. But I sho do, I was jes' hidin' mah nacheal feelin's Miss, cause ah didn't see no way out fur her. But ah'm willin' to do anything ya'll sez, ef it'll make de way clear for Cla' Ruth to go to school. Now what ya'll want me ter do?

HOME AGENT:

That's the spirit, Mr. Brown. Your landlord says that the small plot adjoining the garden can be planted in corn and other feeds. That will go a long way towards helping to feed the chickens. And every cent of profit made on this project is going to belong to Clara Ruth, isn't it? She is going to put it in the bank, and the whole family is just going to forget about it until the day arrives when she can leave for school. Is that a bargain?

PA BROWN:

Ya'sm, everything you sez goes.

MUSIC:

"Good News, Chariot's Comin'"

Chorus: Good news, de chariot's comin'
Good news, de chariot's comin'
Good news, de chariot's comin'
And I don' want her leave me behin'

Verse Dar's a long white robe in de hebben I know
A long white robe in de hebben I know
A long white robe in de hebben I know
And I don' want her leave-a me behind

Dar's a starry crown in de hebben I know
Dar's a starry crown in de hebben, I know
Dar's a starry crown in de hebben, I know
And I don' want her leave-a me behind.

Dar's silver slippers in de hebben, I know
Dar's silver slippers in de hebben, I know
Dar's silver slippers in de hebben, I know
And I don' wan her leave-a me behind.

Dar's a golden harp in de hebben, I know
Dar's a golden harp in de hebben, I know
Dar's a golden harp in de hebben, I know
And I don' want her leave-a me behind.

NARRATOR:

And Farmer Brown was as good as his word. Religiously following every suggestion of the Extension Agents, he was a man to be reckoned with at any mention that Clara Ruth's money be used for anything at all. "Play lak it ain't dah", he would say, and the matter was settled. Three years passed and the desire that would have burned low in another less courageous breast still flamed high in Clara Ruth. There were ups and downs to be sure, but her chicken project proved profitable. Clara Ruth takes from under the mattress, a flat tin can painted in bright colors. On the front side is pasted a small likeness of Booker T. Washington, on the other side is painted "4-H". On the inside is the magic egg money which she begins to count.

SOUND:

COINS BEING COUNTED.

CLARA RUTH:

Ma, please take this money to town and with this seven dollars, I'll have seventh-five in the bank. Just look at my beautiful white hens. When I leave for Tuskegee in the Fall, Brother Joe is going to take over my flock. By the time he finishes "Turkey Creek", he won't have to wait around to go to school. Four years I've waited and it makes me mad to think of that whole year I wasted before our 4-H Club was organized.

MA BROWN:

Sometimes I think when all you young'uns git grown an' off my hands, I'll start in to learn somethin' myself. Don' tell me you kain't learn a old dog new tricks. Me, fifty years old, and jes' learnin' how to use a sto' bought pattern. Been layin' my goods down on de flo' and whackin it out ever since I wuz knee high to a duck. (laughs) Ef dat don' beat all.

CLARA RUTH:

Ma, life is so much better for us now. We're really "making the best better", 4-H - head, heart, health and hands - and I've got another big H its meant to me - Hope. Let's all say the club pledge. I never get tired of it.

"I pledge -
My Head to clearer thinking
My Heart to greater loyalty
My Hands to larger service, and
My Health to better living
for
My Club, My Community, and My Country"

CLARA RUTH:

And for Clara Ruth Brown, believe me, this girl is going to Tuskegee. Let's sing a song before I start cryin'.

MA BROWN:
Cla' Ruth, you sound like somebody jes' gittin' 'ligion.

CLARA RUTH:
Well, Ma, that's just the way I feel.

MUSIC:
"Rise Shine De Lights A. Comin'"

Chorus: Oh Rise Shine De Light is a comin
Oh Rise Shine De Light is a comin
Oh Rise Shine De Light is a comin
My Lord says - says he's comin by and by

Verse I'll pitch my tent on dis camp ground
My Lord says he's comin by and by
An' give ole Satan another round
My Lord says he's comin by and by

Ole Satan's mad and I'm glad
My Lord says he's comin by and by
He missed the Soul he thought he had
My Lord says he's comin by and by.

I mean to shout and never stop
My Lord says he's comin by and by
Until I reach de mountain top
My Lord says he's comin' by and by.

NARRATOR:
You have just heard the story of the daughter of a Negro share cropper, Clara Ruth Brown, who wanted an education and got it. Through the supervision of her county farm and home demonstration agents she successfully managed a chicken project, making it possible for her to enter Tuskegee Institute. Through the same industry, patience, and courage exhibited as a farm girl in Wilcox County, Alabama, she remained at Tuskegee until her graduation. Back in a rural community she has been an outstanding and useful citizen. Today, there are thousands of Clara Ruth's all over the Southland receiving the guidance and encouragement of Extension Workers to find a way or make one.

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Original sketch by Miss Patsy A. Graves, Home Demonstration Agent, Wilcox County, Alabama. Revised by the Alabama Extension Service Staff, Tuskeegee Institute, January 15, 1938.

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APR 14 1938

GOVERNMENT GRADES FOR EGGS

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, U. S. Department of Agriculture, presented in the Department period of the National Farm and Home Hour, Tuesday, April 5, 1938, and broadcast by a network of 93 stations associated with the National Broadcasting Company.

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WALLACE KADDERLY:

And here we are in Washington, speaking to you this fresh, new April day -- as fine a day as anyone could ask for -- from the Administration Building of the Department of Agriculture. Our Tuesday reporters, Morse Salisbury and Josephine Hemphill -- have that efficient, up-and-coming look - - - - - which means business.

MORSE SALISBURY:

And we'll get down to business right away, Wallace. You can see I've added a new item to my grocery store -- Government-graded eggs.

KADDERLY:

That's right -- you are talking about Government-graded eggs today . . Morse, you've sold ladies' coats -- Government-graded meat, canned goods -- and now, eggs. When are you going to add a line of hardware? And sunbonnets?

SALISBURY:

Oh, soon's I get a little capital to invest.

HEMPHILL:

Mr. Kadderly, don't you admire the way Mr. Salisbury's fixing up his store?

KADDERLY:

Yes, yes -- of course. (Will you be good enough to tell me what I'm supposed to admire?)

SALISBURY:

The eggs.

HEMPHILL:

And the pictures -- on the walls. (But Morse, why did you hang up that old calendar! Look at the year! Eighteen hundred --)

SALISBURY:

Never mind about the year. I like that calendar. I like the picture. That Rhode Island Red rooster.

HEMPHILL:

But he looks so mournful.

SALISBURY:
Well, he's a philosopher. See what he says? "Yesterday an egg -- tomorrow a feather duster." . . . .

HEMPHILL:
But all the same -- in a modern store --

SALISBURY:
My prize picture's up here. See that fine-looking hen? That's a Barred Plymouth Rock.

HEMPHILL:
I like that one. What are the words -- I can't make out --

SALISBURY:
"Here's to the hen! May her son never set!"

HEMPHILL:
Amazing! Isn't it.

SALISBURY:
What's amazing?

HEMPHILL:
The hen. You just can't say enough good things about the hen, and all she's done for humanity. Can you?

SALISBURY:
No -- "Alas! my child, where is the Pen
That can do justice to the Hen?
Like Royalty, she goes her way,
Laying Foundations every day, --"

HEMPHILL:
Laying Foundations every day?
"Though not for Public Buildings, yet"

SALISBURY:
Oh no --

"For Custard, Cake, and Omelette.
No wonder, Child, we prize the Hen,
Whose Egg is mightier than the Pen."

HEMPHILL:
Amazing! (What you can do with Oliver Herford's poems.)

SALISBURY:
Here now -- let's get down to business. Did you come in to my store to buy eggs -- or not?

HEMPHILL:
I came to buy eggs, and to get some first-hand information about graded eggs. You've told me about graded meat. Now what about eggs.

SALISBURY:
Madam, if you'll sit right down here --

HEMPHILL:
Thank you.

SALISBURY:
And put your packages up here on the counter, and concentrate, I'll tell you some facts about Government-graded eggs. Freshly gathered facts, straight from the Bureau of Agricultural Economics, that being the Bureau which handles the egg-grading work for the Department of Agriculture.

HEMPHILL:
But I'm interested in eggs. Not Bureaus.

SALISBURY:
Just pay attention to me, please. Just listen, in silence.

HEMPHILL:
I'll try.

SALISBURY:
Do the best you can. Now. . . . the four grades of eggs set up by the Department of Agriculture are these: U. S. Special, U. S. Extra, U. S. Standard, and U. S. Trade.

HEMPHILL:
What's the best grade for me to buy.

SALISBURY:
That all depends on how you're going to use the eggs, and how much money you have to spend for eggs. The very first grade -- the top grade -- is U. S. Special. You'll seldom find this grade in retail markets. As I said, they're the top -- the eggs used in beverages, made with raw eggs. U. S. Specials may be marked "Retail Grade Double A."

HEMPHILL:
U. S. Special -- or Retail Grade Double A. But -- since not all retail stores carry this top grade -- What shall I buy? I mean for breakfast.

SALISBURY:
For breakfast? U. S. Extras are fine for breakfast. In fact, they're the top grade in most markets -- in stores carrying high class foods. U. S. Extras will satisfy the most particular people. Poached, steamed, baked, soft-boiled, hard-boiled.

HEMPHILL:
Soft-cooked, Mr. Salisbury. I'm still fighting the good fight -- soft-cooked versus soft-boiled.

SALISBURY:

Soft-cooked it is. I ought to remember that. Now, as I've said, U. S. Extras, or they may be marked "Retail Grade A, " are just what you want for breakfast eggs, whether they're to be fried, poached, or soft-boiled; whether the shell be white, brown, or cream-colored. In U. S. Extras the yolk stands up round like a ball. The white is clear, and holds firmly around the yolk. An excellent egg, is U. S. Extra, or Retail Grade A.

HEMPHILL:

Now the next one -- U. S. Standard, or Retail Grade B.

SALISBURY:

A very good egg, is U. S. Standard, for fried eggs with bacon, scrambled eggs, omelets, custards, and other cooked dishes. Of course, the U. S. Standard has not quite so firm a white as U. S. Extra. As eggs step down in quality, naturally the white gets thinner.

HEMPHILL:

But you say U. S. Standards are fine for general cooking.

SALISBURY:

They are.

HEMPHILL:

And the fourth grade, the lowest?

SALISBURY:

The fourth and last grade set up by the Department of Agriculture is known as U. S. Trade. These eggs are suitable for cooking with other foods.

HEMPHILL:

They're all right for cakes like spice cake, and gingerbread. I know that. . . . Do these four grades, set up by the Department, apply to fresh eggs only?

SALISBURY:

Oh no. They apply to fresh eggs and to storage eggs. Under the regulations of the Bureau of Agricultural Economics, all these four grades may be accorded to storage eggs, as well as to fresh eggs. But -- storage eggs of the two top grades, U. S. Specials and U. S. Extras -- must be labeled as storage eggs, when they're sold under Government grade seals.

HEMPHILL:

And U. S. Standard, or Grade B, good for general cooking -- they don't have to be labeled storage eggs.

SALISBURY:

Not under the regulations of the Bureau of Agricultural Economics. But -- under the Food and Drugs Act -- you can't ship storage eggs, of any grade, in interstate commerce, and label them "Fresh Eggs." It's against the law.

HEMPHILL:

I see. Now of course I know that Federal egg grading is not compulsory -- but I believe more and more dealers are selling graded eggs.

SALISBURY:

Yes, they are. More and more customers are asking for Government-graded eggs. So the dealers, always glad to oblige, are selling graded eggs. Last year, dealers sold nearly a million and a half cases -- amounting to around 540 million individual graded eggs. . . . Now you said that Federal grading is not compulsory.

HEMPHILL:

Yes, and that's true.

SALISBURY:

It is true. But do you know that ten different States have compulsory egg-grading laws?

HEMPHILL:

What are the ten? Do they include our State?

SALISBURY:

They do not. The ten States that have compulsory egg-grading laws are New York, California, Florida, Michigan, Minnesota, Nevada, North Carolina, South Carolina, North Dakota, and Wyoming. . . . Now, do you want to know something about size, and weight?

HEMPHILL:

Yes. And I can tell you something about weight. Unless you buy graded eggs, you know how many eggs you're getting in a dozen -- but you don't know how much egg.

SALISBURY:

True. Federal grades specify weight and size, in the top three grades -- Special, Extra, and Standard. Under the present set-up, they're identified as "Large," "Medium," and "Small."

HEMPHILL:

Is there a definite difference?

SALISBURY:

Yes, there is. "Large" eggs must weigh at least 24 ounces to the dozen. "Medium," at least 20 1/2 ounces. "Small," at least 17 ounces.

HEMPHILL:

Almost half a pound difference in weight -- between a dozen "Large" and a dozen "Small." . . . . Now one more question. This one may incriminate you.

SALISBURY:

Then I don't have to answer.

HEMPHILL:
Where do you, as an up-to-date grocer, keep these graded eggs?

SALISBURY:
In the refrigerator. Where did you expect me to keep them? In the window? In the bright sunchine? I sell eggs - not chicks.

HEMPHILL:
(I didn't mean to hurt your feelings.)

SALISBURY:
May I ask you a question. Where do you, my customer, keep these eggs, after you take them home? On your kitchen table? Near the cookstove?

HEMPHILL:
No indeed. In the ice box -- and covered -- so the eggs won't take up the flavors of other foods.

SALISBURY:
I guess we both made a hundred on that question.

HEMPHILL:
It's a good thing we did. But here's another question. How can you tell -- how can I tell -- when these graded eggs were graded.

SALISBURY:
It's very simple. Just read the Government seal, on the carton. Eggs graded by Government graders are sold with a seal or label on the carton. This label gives the grade name -- U. S. Extra, or U. S. Standard -- whatever it is. And the label also gives the date on which the eggs were graded. Some dealers who sell Government-graded eggs mark the carton: "Not to be sold after such-and-such a date."

HEMPHILL:
You've told me all I need to know -- for today. Now please sell me two dozen graded eggs -- one dozen for general cooking, and one dozen for breakfast. And while I'm in the mood, I think I'll make an omelet, for supper.

SALISBURY:
Can you make an omelet as good as Madame Poulard's. The Omelet Queen of the World?

HEMPHILL:
Maybe not. But there's nothing wrong with my omelet. One or two eggs for each person -- one tablespoon of milk for each egg -- salt to taste -- pinch of pepper -- a heavy greased frying pan. Beat the eggs --

SALISBURY:
With a fork?

HEMPHILL:
I use a fork. And the pan must be hot -- but not too hot! Cook s-l-o-w-ly, and evenly. When the omelet's brown on the botom -- delicate

and crisp -- roll it over. . . . But carefully! The inside must be just nicely jellied. Roll it in the pan -- and out on to a hot platter. Voila! Vive l'omelette!

SALISBURY:
But tell me -- What made Madame Poulard's omelets so much better than anybody else's.

HEMPHILL:
I really don't know. All I know about Madame Poulard is that she lived in France, in a little hotel, perched high on the top of Mont Saint Michel, and that her omelets became the talk of the world.

SALISBURY:
But why? Did she have a secret recipe?

HEMPHILL:
Well, some people said it was the air from the sea. Others said it was the long-handled pan she kept sacred for omelets. And others said it was just her friendly smile.

SALISBURY:
A long-handled pan -- and a friendly smile.

HEMPHILL:
With that combination -- and government graded eggs -- what an omelet you could "serve forth."

SALISBURY:
Vive l'omelette! Vive l'omelette!!

WALLACE KADDERLY:
You have just heard Morse Salisbury, Acting Director of Information, and Josephine Hemphill, of the Radio Service, Department of Agriculture, discussing Government grades for eggs set up by the Bureau of Agricultural Economics.

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REMODELING THE RURAL HOME

A radio conversation between Mrs. Clifford Otto, Mrs. Cyrus Lutz, Mrs. Harry Walton -- Montgomery County, Pennsylvania, homemakers -- and Miss Ethel Beadles, Montgomery County home economics extension representative, broadcast in the Home Demonstration period, National Farm and Home Hour, Wednesday, April 6, 1938, by 90 stations affiliated with the National Broadcasting Company.

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ANNOUNCER:
(Chicago)

This is Home Demonstration Day on the National Farm and Home Hour.... The day when we hear from homemakers who are cooperating with the State Colleges of Agriculture and the United States Department of Agriculture in a nation-wide system of homemaking education.

The feature of today's program has been arranged by the Extension Service of Pennsylvania State College.

For this feature we take you now to New York.

NEW YORK ANNOUNCER:

Greetings from Radio City.

Three rural homemakers of Montgomery County, Pennsylvania, are here to talk about remodeling, and making over kitchens. These homemakers are Mrs. Clifford Otto and Mrs. Cyrus Lutz, who have already remodeled their kitchens, and Mrs. Harry Walton, who is considering doing that very same thing.

Perhaps, a while later, Miss Ethel Beadles will come in and answer a few questions. Miss Beadles is Montgomery county home economics extension representative. Maybe she'll tell us about other rural homes, and how they've been remodeled and repaired in order to make them more attractive and more convenient for the homemaker. There are many such homes, throughout the State of Pennsylvania....But, here we are, in the remodeled home of Mrs. Otto. And -- you have company, Mrs. Otto.

MRS. OTTO:

Oh, Mrs. Lutz, I thought you'd forgotten to come this afternoon.

MRS. LUTZ:

No, but I stopped in to see Mrs. Walton on the way, and of course we got to talking. You know she's planning to remodel her kitchen -- so I just asked her to come along with me.

MRS. OTTO:

That's just fine. I'm glad you could come, Mrs. Walton.

MRS. WALTON:

Thank you. Mrs. Lutz has been telling me about the remodeling you've done. My kitchen is so invoncenient -- I take so many extra steps. I thought

(over)

if I saw yours, I'd get some ideas.

OTTO:

Yes, we've made some changes -- but we're still planning to do more.

LUTZ:

Tell Mrs. Walton how you changed your kitchen -- I know she'd like to hear.

OTTO:

Now that's a long story, Mrs. Lutz. This house is over a hundred and fifty years old. We moved on the farm twenty-three years ago. The first few years we put money into the farm. Eight years ago we started work on our kitchen. -- and these old houses are not the easiest things to remodel.

WALTON:

I agree with you. Did you and your husband make your own plans?

OTTO:

Yes, with the aid of Miss Beadles, our home economics extension representative. She came out several times and helped us. She lent us some bulletins from the Pennsylvania State College and the U. S. Department of Agriculture -- we worked from those.

WALTON:

Did you have carpenters to do the work?

OTTO:

No, my husband did all of it. The first thing he did was to knock out a partition -- this made a room large enough for a kitchen -- the old kitchen became a dining room.

WALTON: (Enthusiastically)

That gives me an idea -- there is a large pantry adjoining my kitchen where I have my refrigerator and electric range. The sink is at the far end of the kitchen. When I want anything at the sink I have to walk clear across the kitchen to get it. That partition could come out, and make the two rooms into one. Miss Beadles says that I need to bring my working centers closer together -- I'd save steps -- and I'm beginning to feel the need for saving steps.

LUTZ:

Then Mrs. Walton, you'd have room at the end of the kitchen for that breakfast nook you've always wanted.

WALTON:

Yes, and I'll need more storage space. Mrs. Otto, when you changed your kitchen didn't you have to build in new cupboards?

OTTO:

We did. We planned our cupboards after we attended a meeting on kitchens. Miss Beadles showed slides and told us how we could plan cupboards for mixing bowls and baking tins. We made the cupboards out of old lumber. The shelves are of different heights. The cupboard near the table

is mainly for dishes used every day. The cupboards on either side of the cabinet sink are for supplies and cooking utensils. I think my cupboards would be more handy if I had a rack or partitions for my baking tins and pan covers. Mr. Otto plans to build a rack some day.

LUTZ:

That filing arrangement would be good. Miss Beadles was telling me about one woman who said she felt like a postmistress, as she filed away dishes in her cupboard.

WALTON:

Mrs. Otto, what a handy way you must have for washing dishes.

OTTO:

Yes, I stack them at the right of the sink. After they're dried, I put them in the cupboard at the left, which is near the table. I waste no time, in rehandling dishes.

WALTON:

I see how convenient that is -- I've struggled all these years with my sink in the corner, and no place near it to stack dishes. This is one thing I'll keep in mind in remodeling our kitchen. We plan to build cupboards and I'm glad to get so many helpful suggestions. What else did you do?

OTTO:

We moved the stove so it has a direct line to the chimney, put a hardwood floor in the dining room and linoleum in the kitchen. We enameled the old table and chairs and Mr. Otto built a corner cupboard for the dining room. We couldn't do everything we wanted to at one time, so our remodeling has extended over a period of years. I do wish I had more working surface -- Miss Beadles said she would help to plan for that. Have you seen the grand working surface Mrs. Lutz has in her kitchen?

WALTON:

Yes, but she didn't tell me how she happened to get it that way. Mrs. Lutz, you do have a handy kitchen.

LUTZ:

I can't claim the credit for that -- it was my husband who insisted on remodeling the kitchen . . . .

OTTO: (breaking in)

I wish more husbands felt the same way . . . . You know-- cooperation is the keynote for improvements.

WALTON:

Well, Mrs. Otto -- I'd say you didn't lack cooperation.

OTTO:

No we haven't -- even the children have helped a great deal, but go on, Mrs. Lutz -- I didn't mean to interrupt.

LUTZ:

In one corner of the kitchen was a pitcher pump and an old-fashioned sink. . . . Oh yes, and we took out a partition between two small rooms and made a large one -- kitchen and dining room combined. There used to be a hall but that went out with the partition. We took off the wainscoting and put inlaid linoleum on the floor. I keep the linoleum waxed -- you'd be surprised how much cleaning it saves.

OTTO:

I know it does. Now the new sink, cabinet with linoleum top, and electric range give you a long unbroken working surface.

LUTZ:

That's one nice feature -- and do you know that inlaid linoleum top saves time in cleaning. It's easier on the dishes too. Before I had the linoleum, I had to enamel the top of the cabinet every year.

WALTON:

I'd like linoleum too. And another thing I long for is enough room so that I don't have to rehandle dishes.

LUTZ:

Well, Mrs. Walton, I'm sure you'll have all these things some day. We couldn't have everything at once. I decided that first I'd have a good floor covering, a new sink, and plenty of work surface -- the other things could come later. The dumb waiter in the kitchen hadn't been used for a long time -- we got that to working -- now it saves many trips to the basement.

WALTON:

Did you make cupboards like the Otto's?

LUTZ:

Not exactly. When we put in the new sink, we bought ready-made cabinets. They give me storage space both above and below the sink. Adjustable shelves are what I like too, because they can be set to fit glasses, bowls, and kettles of various sizes.

WALTON:

What did you do with the old sink?

LUTZ:

My husband thought that with my kitchen all dolled up -- the men needed a place in the basement to wash -- so we put the old sink there. It's handy too -- the men come up ready for meals and they don't need to be around the kitchen sink -- and there's always hot water. That reminds me, Mrs. Otto -- won't you tell Mrs. Walton about the bathroom you put in.

WALTON: (With much enthusiasm)

Yes, do, Mrs. Otto -- I'd like to hear how you arranged for it in this very old house.

OTTO:

Well, really, that's not a great deal -- but I'll tell you. Bathrooms

in farm homes are more common now than they were 15 or 20 years ago . . . .

LUTZ: (breaking in)
Yes, that's true. More farmers and their wives are beginning to realize how much comfort a bathroom adds. And at the end of a hard day's work how refreshed they are after a bath or shower. We've a shower in the basement, for the men, when they come from the fields. Then there's a tub and shower on the second floor . . . Here I'm talking too much. . . .

OTTO:
That's all right -- as I was going to say -- we put in our bathroom 14 years ago -- the plumbing isn't the latest -- but we don't care -- we've had 14 years use out of the room.

WALTON:
But where did you find space for a bathroom in a house where every room is used?

OTTO:
We did some careful planning, -- There was a large bedroom on the second floor -- in fact -- it was almost too big -- so we partitioned off a part of it. This gave us a good sized bathroom and also made a closet for the bedroom which is still a good size.

WALTON:
What about the plans -- did you make them yourself?

OTTO:
Yes, with the aid of plans and suggestions from the Agricultural Extension Service in State College. We did have the help of a mason.

WALTON:
Your husband is certainly handy with tools. . . .

LUTZ: (Interrupting)
But that isn't all he did. Mrs. Otto told me that the two of them did all the wiring for electricity -- the work passed inspection too. Having electricity means so much to Pennsylvania rural families. We can have good lights and electrical equipment to help make our work easier. . . . Here I go again . . . . but tell Mrs. Walton about your fireplace and living room -- it's such a large comfortable one.

OTTO:
It really was fun to plan and remodel our living room -- we knocked out the partition between two small rooms on the end of the house. This gave us a large room -- yet not too big. The fireplace was next -- we hauled all the stone which we got from a torn up pavement. My husband made the mantel at night school -- he went during the winter. The rest of the work we did ourselves.

WALTON:
How much did all this cost?

OTTO:

Well, Mrs. Walton, figuring everything -- our fireplace didn't cost over $80. We believe it's worth much more than that. Our son and daughter enjoy it so much -- the living room is an ideal place to entertain their friends. The bookcases along the wall were put in three years after the fireplace was finished. Mr. Otto made these out of both old and new lumber. The shelves are adjustable. . . .

LUTZ: (Breaking in)

That's a good idea because books are not all the same size.

OTTO:

We finished the cases with ivory enamel to match the rest of the woodwork. The closed shelves at the end of the cases are really handy too.

WALTON:

You folks have certainly done a lot of remodeling.

LUTZ:

Miss Beadles tells me that Mrs. Bigoney has done some remodeling -- have any of you seen her lately?

OTTO:

No, what has she done?

WALTON:

Isn't her house quite new?

LUTZ:

Yes, it's only been built nine years. But she decided her kitchen wasn't right so she got busy. I don't know the details.

OTTO:

Oh, there's Miss Beadles coming up the walk. I wasn't expecting her today. We'll ask her to tell us about Mrs. Bigoney's kitchen. (Pause a few seconds) Miss Beadles, this is a surprise.

MISS BEADLES:

Good afternoon ladies. I'm on my way to a meeting-- have a little extra time so thought I'd stop to see Mrs. Otto. I brought the pictures and hangings she wanted to try above the bookcases and mantel.

WALTON:

We're glad you came along -- we've been discussing kitchens -- and I've certainly gotten some ideas. Now you can tell us about Mrs. Bigoney, and her remodeling.

BEADLES:

Yes, the Bigoney's have done quite a little remodeling. The outstanding work has been their kitchen -- you should see it -- and Mrs. Bigoney says it's so much more convenient than it used to be.

WALTON:

Tell us all about it. Where'd she start?

BEADLES:

It all started with the electric refrigerator -- the only place to put it was in the center of the breakfast nook, so they needed to move the table. Mr. Bigoney is not a carpenter but he made cabinets on either side of the refrigerator and put in a cupboard. This added to their storage space.

They needed to move the range too. It was behind the door and the drawer in the range was useless because the sink interfered. . . . a drawer in the cabinet opened the same way so they moved the sink a little to one side -- this made room for the stove. Cabinets above and below the sink give them plenty of storage space and Mrs. Bigoney says she never had this before. She is certainly pleased with her rearranged kitchen -- says it's more than just an alley way now. She would like to have a drop leaf table -- it would be more handy than the one she had in the breakfast nook.

OTTO:

You say she's done other work?

BEADLES:

Yes, the upstairs. Their house is Cape Cod style. The attic was never finished. They needed separate rooms for their children so they put in two dormer windows and made two good sized bedrooms out of the attic. The windows gave them additional space for closets. The steep narrow stairs have been rebuilt. A closet under the stairway takes care of the cleaning equipment. The Bigoney's also plan to build an addition to the living room. Of course, this will not be done for a while.

LUTZ:

They certainly appreciate a convenient and comfortable home.

BEADLES:

Yes they do. Many more Pennsylvania families have already remodeled their houses and others are planning to do so. They too are beginning to realize the importance of a comfortable home.

OTTO:

Won't you tell us something about them?

BEADLES:

Their plans are similar to yours, Mrs. Otto. Some start with the kitchen, some with the living room, and others put in a bathroom first. It usually depends on what the family thinks is most important, for health and happiness. In most cases it is a family affair -- each member is interested and does his share of the work.

OTTO:

You do need the whole-hearted cooperation of the entire family to put over any kind of a job.

BEADLES:

And I don't need to tell you how much a convenient and well planned house means. A convenient kitchen not only saves steps, but it gives the

homemaker more time for other activities, thereby making for a wholesome and happy home life.

WALTON:

Well, I'm certainly glad I came along this afternoon -- this visit has been an inspiration to me, and I'm going to make the most of it. You've given me so much to think about. Seeing your kitchen, Mrs. Otto, and talking with you and Mrs. Lutz, has encouraged me to go ahead. When I get home I'm going to sit down with my husband and finish our kitchen plans -- I can hardly wait until we get started.

NEW YORK ANNOUNCER:

Well, we hope Mr. Walton is handy with tools...for it surely looks as if the kitchen of the Walton home in Montgomery County, Pennsylvania, is in for a face lifting... or something.

We have heard three Montgomery County rural women.... Mrs. Clifford Otto, Mrs. Cyrus Lutz, and Mrs. Harry Walton. Also, Miss Ethel Beadles, the home economics extension representative in Montgomery County.

The remodeling of kitchens they discussed is typical of the work being done throughout the State of Pennsylvania (and other States) through home demonstration work -- as a cooperative undertaking between rural homemakers and the Extension Service of the State College of Agriculture.

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GEORGIA WOMEN DISCUSS NEW ANSWERS TO OLD PROBLEMS

A radio conversation among Mrs. H. G. Wiley of Crisp County, Mrs. Kathleen J. Carswell of Dodge County, Mrs. Myrtle S. Sibley of Spalding County, and Miss Eugenia Boone of Jackson County, Georgia, broadcast Thursday, April 7, 1938, in the National Farm and Home Hour by 90 stations associated with the National Broadcasting Company.

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WALLACE KADDERLY:

We have some visitors from Georgia in the studio today. Four women who came up here this week to get a national view of the farm and the home. I'm very glad to introduce to you Mrs. H. G. Wiley of Crisp County, Georgia, President of the State Home Demonstration Council and three Home Demonstration Agents -- Mrs. Kathleen J. Carswell of Dodge County, Mrs. Myrtle S. Sibley of Spalding County, and Miss Eugenia Boone of Jackson County. I've heard these women discussing the problems of other farm women, and what they said lends emphasis to the old saying that there's nothing new under the sun. Same old problems. Am I right, Mrs. Wiley?

MRS. WILEY:

Yes, same old problems, but new answers.

KADDERLY:

I understand you've found one answer to one of the most troublesome problems of all -- how to make money.

MRS. WILEY:

Well, the people in Spalding County have found a way. Mrs. Sibley, you tell us how the women in your county increase their income.

MRS. SIBLEY:

Yes, I'll be glad to. In 1931, I sent a questionnaire to all the club women, to find out what kind of help they wanted. And four women out of every five wrote: "Tell me how to make some money."

MRS. WILEY:

And what was your answer.

MRS. SIBLEY:

Don't think I answered by return mail! I did do some heavy thinking, and finally we had a plan. We went to work on it with the help of the County Board, the City Commissioners, and others. Then we organized a market -- a "Growers' Market."

MRS. WILEY:

How much money do you make, in a year?

MRS. SIBLEY:

The sales are around fifteen thousand dollars a year.

MRS. KADDERLY:

What's that? Say that again, Mrs. Sibley.

(over)

MRS. SIBLEY:
Fifteen thousand dollars, a year.

KADDERLY:
Guess I heard you right, the first time.

MRS. SIBLEY:
I think you did! This money helps keep our boys and girls in high school and college. It takes care of them if they have to go to a hospital. It pays off the "hoe hands" and cotton pickers. It buys sweaters, shoes, winter coats, and it even pays our taxes! Yes, the market helps pay our bills -- but it does something more. It gives us a chance to get better acquainted -- our farm women with our city women.

KADDERLY:
Helps you to understand each other's problems.

MRS. SIBLEY:
Exactly so.

MRS. WILEY:
Mrs. Sibley, tell us about the canning plant you built, in connection with the market. How's it coming along?

MRS. SIBLEY:
Oh, the canning plant's coming along fine. We put up all our extra fruit, vegetables, and meats. But if you want to know about canning, let Miss Boone do the talking.

MRS. WILEY:
Oh, you've heard about Miss Boone's 4-H girls in Jackson county, and their canning and marketing. How about it, Miss Boone.

EUGENIA BOONE:
It's true -- we have some mighty fine records in Jackson County. One of our girls, Dorothy Blackstock, had a cotton patch, raised turkeys, and sold vegetables. She had enough money to get through high school. And now she has a hundred dollars saved toward college. She's raising a colt, to put some more money in the college fund.

KADDERLY:
Dorothy goes in for plenty of variety. Cotton, turkeys, vegetables --

EUGENIA BOONE:
Cabbages and colts.

KADDERLY:
"Cabbages and colts." What else do your 4-H girls raise, down in Georgia, besides "cabbages and colts"?

EUGENIA BOONE:
Mrs. Carswell, you tell us about the 4-H girls in Dodge County, and the pine trees.

MRS. CARSWELL:

Well, my girls have set out 12,000 slash pine seedlings, given them by the County Commissioners. Two years ago, one of the girls, Floy Buchanan, planted one acre to pine seedlings. This year, she planted another acre, and persuaded her brother to do the same thing.

KADDERLY:

Now there's something that will encourage land ownership. . . . teach the boys and girls how to increase the value of land. But to change the subject, I'm surprised you ladies haven't mentioned home-improvement work -- interior decorating -- lawns, flower gardens. Mrs. Wiley, how about cooking? And nutrition?

MRS. WILEY:

Mr. Kadderly, do you want us to talk all day long?

KADDERLY:

I wouldn't mind. I'd like to listen.

MRS. WILEY:

Mrs. Carswell, tell Mr. Kadderly how much meat you Dodge County folks canned last year, to help improve the daily diet.

MRS. CARSWELL:

Well, we canned last year eighty-five beeves, for eighty-five families. And -- oh, I don't know how many hundred pounds of pork scraps, and we cooked 700 pounds of fruit cake, in the pressure cooker.

MRS. SIBLEY:

Mr. Kadderly, if you are worried about home improvement, I might say that in Spalding County, we've put electricity in nearly 300 homes.

EUGENIA BOONE:

And if you're worried about our lawns, in Jackson County, I'd like to say we've planted more than 600 native shrubs, including red bud, dog wood, cedars, and wild honeysuckle.

KADDERLY:

Oh, I'm not worried any more -- about home improvement, or lawns, or shrubs.

MISS BOONE:

Mr. Kadderly, one of the women in my county said a shrub never meant a thing to her, until she planted one herself.

KADDERLY:

I can believe that. You ought to see my shrubs! Or the shrubs I used to have -- But we're talking about Georgia. Mrs. Wiley, what are the Home Demonstration Agents in your State doing to improve health?

MRS. WILEY:

Well, for one thing, last year we canned three million, five hundred thousand quarts of food. We're using more milk, eggs, cheese, butter, fresh

fruits and vegetables. You know we grow thousands of year-round gardens, in Georgia.

MISS BOONE:

And don't forget, Mrs. Wiley, that planning meals is one of our favorite topics. Especially when we all get together and talk over how hard it is, to get "Pa" to eat "new fangled" things.

KADDERLY:

You're looking straight at me. I suppose I ought to resent that on account of the men in the studio here -- but the women are in the majority. By the way, I hope you don't advocate all work and no play, in your programs.

MRS. SIBLEY:

Good gracious no! I wish you could see Eunice, Mary, and even Brother Turner, our Baptist preacher, and the school teacher, and plenty of others when we play "Dutch Wedding." Oh, we have lots of fun along with our work. Come down to Georgia some time, and see for yourself.

KADDERLY:

Thank you, Mrs. Sibley, I'd like to do that. And thank you all -- Mrs. Wiley, Mrs. Carswell, and Miss Boone, for coming up here today and telling us about the fine things you're doing down in Georgia.

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APR 27 1938
U. S. Department of Agriculture

TEACHING CONSERVATION THROUGH 4-H CLUBS

A radio conversation with Morse Salisbury, Acting Director of Information, Josephine Hemphill, Radio Service, U. S. Department of Agriculture, and Kenneth Anderson, National 4-H Fellowship student from South Dakota, broadcast Tuesday, April 12, 1938, by a network of 93 radio stations associated with the National Broadcasting Company.

--ooOOoo--

WALLACE KADDERLY:

And here in Washington, we're all set to hear a conversation about conservation. Morse Salisbury and Josephine Hemphill have with them today a special reporter -- a former member of a 4-H Club -- Kenneth Anderson of South Dakota, winner of a National 4-H Club fellowship, which gives him an opportunity to come to Washington for nine months' study in the Department of Agriculture. All right, Morse. Let's take off.

MORSE SALISBURY:

Wallace, this is Josephine's project. Josephine, will you introduce our fellow reporter, and tell the folks why he's up here with us today?

JOSEPHINE HEMPHILL:

I'll be very glad to do that. Kenneth Anderson's here because he came in the other day, and wanted to know something about reporting research for the Department of Agriculture. So, I told him the way to learn to report, is to report. And I asked him whether he'd like to get a story for us on how 4-H Clubs are teaching conservation of wild life. Here he is -- and, Kenneth, you told me you got the story.

KENNETH ANDERSON:

Your assignment was easy, Miss Hemphill.

HEMPHILL:

It was?

ANDERSON:

Yes. I'm going to report on work done by a friend of mine, Ruth Lohmann of Minnesota. See this new bulletin? Ruth wrote it.

HEMPHILL:

(Oh yes.)

SALISBURY:

I don't believe I've seen that bulletin. May I look at it?

ANDERSON:

Surely. It was put out jointly by the Extension Service and Biological Survey. I suppose you know Ruth Lohmann was a National 4-H Fellowship student in 1935. Now she's doing Home Extension work, in New Jersey -- in Monmouth County.

(over)

HEMPHILL:
Miss Lohmann was a Payne Fellowship student -- like you.

ANDERSON:
Yes -- that's right.

HEMPHILL:
Each year, Mr. Salisbury -- perhaps you already know this -- every year the Payne Fund of New York City provides fellowships for two outstanding former 4-H Club members. The winners come to Washington to study. That's how Kenneth Anderson happens to be here, checking up on our radio, and press, and publications.

SALISBURY:
Well, this new publication looks mighty interesting to me.

ANDERSON:
Say, it is interesting, Mr. Salisbury! I think it will be of value not only to Four H Clubs, but to other youth groups as well. And to grade schools and high schools that teach conservation -- and nature study work. In the back of the book -- I believe it's page 28 -- you'll find some forestry games. There's a good one on how to identify trees.

HEMPHILL:
That tree game's my favorite.

SALISBURY:
Is this the tree game you're talking about? Listen to this: "I am one of the largest trees of the Atlantic States. I am a common sight on every New England landscape. I have a distinct umbrella shape."

HEMPHILL:
Maybe you're an umbrella tree.

SALISBURY:
No, I'm not. "My branches are drooping. My wood is tough, and hard to split. I am one of the best trees to plant along city streets. My name --"

ANDERSON:
American elm. (Ulmus americana.)

SALISBURY:
You know too much. But here -- we can't give away the answers.

HEMPHILL:
No -- That's not fair.

SALISBURY:
Ken, you tell us when 4-H Clubs took up the study of wildlife preservation. People who aren't acquainted with 4-H Clubs -- if there be any such unenlightened people left in these United States -- may think all your work deals with raising livestock and chickens, and corn and vegetables.

ANDERSON:

We do have all those projects, and a good many more, too. Conservation, as such, is one of the new projects. I think everybody knows that for many years people have destroyed or depleted wildlife -- they've destroyed trees and fish, and animals, and birds. Fifteen species of birds in North America are becoming rare. Eleven are now extinct.

HEMPHILL:

Is that so?! What are they?

ANDERSON:

Well, one's the passenger pigeon, then there's the great auk, and the Labrador duck. . . . and --

SALISBURY:

I'm afraid our generation hasn't done all it could have done to save our natural resources. It's a mighty good thing the 4-H Clubs are doing something to stop these natural resources from disappearing. How many States are taking part in this conservation work -- of the 4-H Clubs?

ANDERSON:

Thirty-two States, at least, and that means about 150,000 boys and girls.

SALISBURY:

How do you set up your program?

ANDERSON:

In two different ways, Mr. Salisbury. In one program, conservation is the main work of the club member -- that is, the project -- just like the regular dairy-calf, clothing, or home-furnishings project.

SALISBURY:

I see. . . .

ANDERSON:

In the second type of program, conservation is an activity, just like music, or drama, or highway safety.

SALISBURY:

What you might call an "extra-curricular" activity.

ANDERSON:

That's it. I guess you know Club members plan these programs themselves. They meet at least once a month, to talk over such problems as winter feeding of birds and tree planting.

HEMPHILL:

Oh, tree planting! . . . . I meant to tell you -- right here in Washington, out in Rock Creek park -- in just exactly six minutes -- the Camp Fire Girls are having a tree-planting ceremony. (Is it all right to mention the Campfire Girls, on a 4-H program?)

ANDERSON:
Of course it is, Miss Hemphill! We want you to. All youth groups are working toward the same end.

HEMPHILL:
Good!

ANDERSON:
Say, I believe this ceremony you mentioned is part of the National Conservation Rally the Camp Fire Girls are having. Is that right?

HEMPHILL:
Yes, that's just what it is.

SALISBURY:
Isn't tree planting an important part of your Community Service program? I mean the 4-H Clubs.

ANDERSON:
Well, it certainly is! Just this morning, I got a letter from our State Club leader, Mr. Jones, reminding me that Arbor Day falls on April 15, in South Dakota. That means Club members will plant hundreds of trees on school grounds, and around community buildings -- on that date. And of course, we always plant trees and shrubs around our own homes.

SALISBURY:
I suppose practically all this conservation work leads right back to the home, and the farm.

ANDERSON:
Yes, it does.

SALISBURY:
It might include a study of range management, in the West -- or weed control, most any place, or the control of insects, and predatory animals that kill young chickens -- animals like rats, mice, gophers.

ANDERSON:
True enough! Say, you'd make a good Club leader, Mr. Salisbury.

SALISBURY:
You think so?

HEMPHILL:
(Compliment for you, Mr. Salisbury.) Kenneth, a part of conservation work that has always appealed to me is saving the birds.

SALISBURY:
(Does Miss Hemphill's interest in birds make her a good Club leader?)

ANDERSON:
Oh, of course. I meant -- both of you would make very good Club leaders.

SALISBURY:
(Miss Hemphill should be eminently satisfied now.)

HEMPHILL:
(She is.)

ANDERSON:
Club members get acquainted with birds and learn to recognize them by their plumage, by their nesting habits -- and sometimes by their food. Some of our members even know the birds by their calls or whistles -- by their voices. Just the way Farm and Home folks learn to recognize you -- and Miss Hemphill -- by your voices.

SALISBURY:
(Wonder what species they think I belong to.) Well, Ken, I'm sure the scientists you're working with in the Bureaus of Entomology, Biological Survey, and so on, have shown you the importance of knowing the life history and life habits of insects, birds, animals -- and fish. For example, you can't work out a method of controlling the grasshopper, or the boll weevil, unless you know its habits, and life history.

ANDERSON:
Right you are, Mr. Salisbury. Another thing -- We feel that when people know more about the life history and habits of birds and animals, they'll understand game laws better. They'll know the why's and wherefore's of "No Fishing" and "No Hunting" signs. You know, there's just a whole lot of human interest material in this conservation study. For instance -- ask boys and girls to figure out just how a snake climbs up a tree.

HEMPHILL:
(. . . Well, how does a snake climb up a tree?)

SALISBURY:
(How does a bee make a buzzing sound?)

HEMPHILL:
More than I know!

SALISBURY:
Ken, along with your interest in saving wildlife, you 4-H members are helping to save our other basic natural resources -- water and soil.

ANDERSON:
Yes, of course we are. We know how important it is to save soil and water, in any conservation program. In many States, 4-H Clubs are emphasizing such things as better cropping systems, terracing, or gully control -- or saving water by reducing the run-off.

SALISBURY:
This program of yours seems to cover the length and breadth of the land, the birds of the air and the beasts of the field. How's the work going in your own State -- in South Dakota?

ANDERSON:
First rate! It's the most popular feature we've ever had. The first year, in 1935, 86 clubs did conservation work and we're still going strong. Our total now is 218 Clubs.

SALISBURY:
Representing how many members.

ANDERSON:
In South Dakota, two thousand three hundred and fifty boys and girls are doing conservation work. And, of course, many other States have records equally as good as that.

HEMPHILL:
I think that's remarkable!

ANDERSON:
We're certainly learning to appreciate things we never even thought of, before -- I mean the songs of the streams, the industry and wisdom of the bees and ants, the beauty of sunrise and sunset -- of all the things that help make life more complete.

SALISBURY:
Will you let me borrow this bulletin -- on "Teaching Conservation of Wildlife Through 4-H Clubs"?

ANDERSON:
Surely, I'll be glad to lend it to you. Or I'll get you a copy -- from your own Publications Division. You know I've finally tracked down the place where you keep these publications.

HEMPHILL:
Kenneth, I know what Mr. Salisbury's interested in -- those games about trees.

SALISBURY:
Look here. Look here. What makes the best whistle wood?

ANDERSON AND HEMPHILL:
Willow!

SALISBURY:
Oh - that's too easy. Here's one you can't guess.

HEMPHILL:
All right?

SALISBURY:
Arrange these letters to spell the name of a common tree -- S-U-O-T-C-L.

HEMPHILL:
S-U-O-T-C-L. Oh, there isn't any such tree!

SALISBURY:

(Oh yes there is. Look in the back of the book, on page 30.) Ken, we're much obliged to you for coming up here today to tell us about the conservation program of the 4-H Clubs. We hope you'll come again. The latch string's always out.

ANDERSON:

Thank you very much, Mr. Salisbury. And I certainly enjoyed working with you, Miss Hemphill.

HEMPHILL:

Thank you, Mr. Anderson.

WALLACE KADDERLY:

You have just heard Morse Salisbury, Acting Director of Information, Josephine Hemphill of the Radio Service, and Kenneth Anderson, National 4-H Fellowship student from South Dakota. They've been talking over the conservation program of the 4-H Clubs. You may get a copy of the publication they mentioned, "Teaching Conservation of Wildlife Through 4-H Clubs," by sending your name and address to the United States Department of Agriculture. As Kenneth Anderson has told you, it will be of interest not only to 4-H Clubs, and other youth groups, but also to grade schools and high schools interested in teaching nature study.

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BREEDING BETTER BEES

A radio discussion between Gove Hambidge, Editor, 1937 Yearbook of Agriculture, and Wallace L. Kadderly, Radio Service, broadcast in the Department of Agriculture period, National Farm and Home Hour Thursday, April 21, 1938, by 90 stations associated with the National Broadcasting Company.

APR 1 1938
U. S. Department of Agriculture

---ooOoo---

KADDERLY:

For the last couple of weeks we've missed the regular broadcast we've been having on modern breeding work with plants and animals. Today I'm glad to say Gove Hambidge is with us again to discuss one more angle of that interesting subject. . . Now the subject of the discussion this morning is bee breeding. If I'm not mistaken bees are a subject of interest to a great many people. There's something fascinating about those creatures, and - well, maybe a touch of romance - anyway, something out of the run of ordinary, everyday affairs.

HAMBIDGE:

Yes, it's a peculiar world, Wallace - the world of bees. I think you feel that when you read W. J. Nolan's article in the 1937 Yearbook of Agriculture on bee breeding. Nolan is apiculturist in our Bureau of Entomology and Plant Quarantine. He did a good job in summing up the present situation in the breeding of bees. He says bees are so peculiar that breeding them is not like breeding anything else. There are at least five reasons why that's so.

First, bees normally mate high in the air, when one drone catches the queen on her nuptial flight. That drone may come from anywhere in the neighborhood. So until recently it was impossible to get controlled mating, such as you have in animal breeding. The best the bee breeders could do was to have a bee yard away off on a remote island or somewhere like that, and hope that there wouldn't be any outside drones around to mate with their queens.

Number two is that all drones, which are the male bees, are produced by virgin birth. That's the same as if all roosters were produced from unfertilized hens' eggs. Such a rooster would inherit all his characteristics from his mother - wouldn't have any father. That's the way it is with a drone.

The third peculiarity of the bee is that the drone dies immediately after mating, and the queen never mates again. So once mated, there can be no further matings for either the male or the female - which means that line breeding, such as you have with farm animals, is impossible.

Now peculiarity number four - only the queen bee mates. The worker bee, which does all the real work of gathering and storing honey, never does mate. Worker bees are all undeveloped females. Now the way to find out about the inheritance of an animal is to breed it and see what kind of records its offspring make, as we do with chickens, for instance. But worker bees don't have any offspring (though they do occasionally lay unfertilized eggs that produce drones) - so you can never study their inheritance.

That's four difficulties in the breeder's way so far. I said there were five. The fifth is the great difficulty of identifying individual bees, which makes it hard to tell who's who.

(over)

KADDERLY:
Well, the bee world is certainly a curious one, Gove.

HAMBIDGE:
It is indeed. By the way, can you tell one bee from another, Wallace?

KADDERLY:
I certainly can't. They all look alike - and I confess they feel alike - to me. Can anybody tell the difference?

HAMBIDGE:
Not at a glance, certainly - only by catching the bee and making some careful, minute measurements, recently developed. Some races of bees can be distinguished easily enough - but even there, there are sometimes chances for mix-ups. And of course in breeding work, you're kind of up against it if you don't know what bee you're dealing with.

KADDERLY:
I can see that the bee breeder has some very nice problems, all his own. Now, Gove - how does he get around those difficultues - or does he get around them?

HAMBIDGE:
Well, what it has meant is that he's had to spend most of his time so far just studying two things. First, the physiology of the bee, to discover some way of bringing about controlled fertilization. Second, the small differences between bees, to discover some way of distinguishing one bee from another.

KADDERLY:
By their fingerprints, as it were.

HAMBIDGE:
Yes, the method of identification is very much like that, Wallace. The breeder uses markings on the wings much as a detective uses fingerprints. Both of the problems I mentioned, in fact, are now reasonably well licked.

KADDERLY:
Have they actually been able to get controlled mating of queens and drones, Gove?

HAMBIDGE:
No - or at least only to a very limited extent. But the scientific investigators are able to do the next thing quite readily - which is to fertilize the queen bee artificially by means of delicate instruments used under a microscope. That at least makes it possible to get controlled combinations of individuals.

KADDERLY:
What's the next step? Practical breeding?

HAMBIDGE:
Well, there's a great deal still to be learned about the genetics of bees. But as Nolan points out, even without waiting for theoretical knowledge of how certain traits work out in inheritance, the breeder can now go ahead toward some

practical objectives. He can try to breed better bees than we have now by combining several outstanding valuable traits in one bee - a new kind of bee, produced by controlled crossing. For instance, Wallace - Italian bees don't swarm as much as some others: they put up a better fight than most bees against the disease known as European foulbrood; they resist some hive enemies; and they're industrious workers. . . . four valuable traits. Caucasian bees have extra long tongues; they can get nectar from out of flowers that most bees can't reach; and they're also gentle. There are two more valuable traits. Carniolan bees and black bees make nice white comb cappings. That's a valuable trait in comb honey production.

KADDERLY:

What the bee breeder is after, then, is to make a sort of super bee - - a bee that will be gentle, a hard worker, resistant to disease and to bee enemies - and with just as long a tongue as practicable. Is that it?

HAMBIDGE:

That's about it, Wallace. One thing at a time, of course; it won't all be done in a day. But nothing is in science. I think we can say pretty definitely that American beekeepers will ultimately have better bees as a result of controlled breeding.

KADDERLY:

Well, that's an interesting story, Gove. Thank you. And we'll expect to have you back here in a few months with more stories - - on another general subject. Now, let me remind our listeners that this story on breeding better bees --- and others you have told us during the past many weeks have been based on material in the 1937 Yearbook of Agriculture which deals with a great many things besides bees - - with many plants and animals - all from the standpoint of modern breeding.

Farm and Home friends, The Yearbook is distributed free by Members of Congress as long as the supply lasts. When this Congressional supply is exhausted, the book will be on sale by the Superintendent of Documents, Washington, D. C., at $2.00 a copy.

Well, this bee story is the last in the series by Gove Hambidge on this general subject of modern breeding of plants and animals. Gove is up to his ears in work, getting the new Yearbook on soils ready for publication. So, as I indicated a moment ago he will be back again next fall - - - with a new series on the farmer and the soil.

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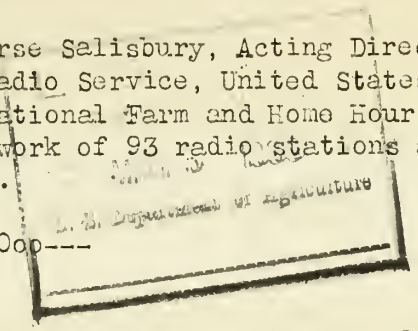
"HOUSEHOLD INSECTICIDES"

A radio conservation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, presented during the National Farm and Home Hour, Tuesday, April 26, 1938, and broadcast by a network of 93 radio stations associated with the National Broadcasting Company.



---ooOoo---

WALLACE KADDERLY:

And now we'll hear from our Tuesday reporters - Morse Salisbury and Josephine Hemphill. Part of their report today comes from the Federal Food and Drug Administration, and deals with household insecticides. Josephine, I don't know whether you're planning to tell us about the response to your insect talk of two weeks ago from the Bureau of Entomology and Plant Quarantine -- but I'd like to know about it. How about you, Morse.

MORSE SALISBURY:

I'd like to know which one of the bug-control leaflets is most popular.

JOSEPHINE HEMPHILL:

That's easy to answer. The most popular leaflet is about the most unpopular bug.

SALISBURY:

And I suppose that's the bedbug -- Cimex lectularius.

HEMPHILL:

No -- you're wrong. Although hundreds of people wrote for the control leaflet, on the bedbug. One woman said she'd tried everything to get rid of this obnoxious pest. She'd even burnt up several sets of beds.

SALISBURY:

That's a pretty expensive kind of treatment.

HEMPHILL:

Rather. People certainly were indignant -- about the bugs. One listener said: "All these bugs are enough to worry a person into losing her senses." Remember the letter I showed you from the mayor of a town somewhere down in --

SALISBURY:

Watch your step!

HEMPHILL:

From the mayor of a town -- famous for its climate. (That won't hurt anybody's fellings.) He wanted all the leaflets -- cockroaches, fleas, termites, beetles -- everything. Because where he lives they have all the bugs. But, he wrote in his letter: "I wouldn't live any other place in the world."

SALISBURY:

Well, the bugs feel the same way about it. So what are they going to do.

(over)

HEMPHILL:
Stay down there with the mayor, I guess

SALISBURY:
Not if the mayor can help it.

HEMPHILL:
Another listener ordered the whole set of leaflets for her husband. He's director of a summer camp. They have hordes of insects to contend with. The clothes moth, roaches, flies, and mosquitoes are the worst -- and bedbugs appear frequently.

SALISBURY:
Speaking of summer camps, why not mention Mr. St. George's bulletin on protecting log cabins from injurious insects.

HEMPHILL:
I will mention it if I can remember the title: "Protection of Log Cabins, ---

SALISBURY:
"Rustic Work --

HEMPHILL:
"And Unseasoned Wood from Injurious Insects." Well, let's see what else I remember -- about the response to the insect talk. One lady wanted the complete set of leaflets, because they live right on the highway, and in the summer time, she says, they're <u>terribly annoyed</u> -- by all kinds of pests.

SALISBURY:
Now what does she mean by that.

HEMPHILL:
Just what she says.

SALISBURY:
Well, I'll give her the benefit of the doubt.

HEMPHILL:
(There wouldn't be any doubt -- if you'd ever lived on a highway.) And one letter I remember particularly. It was just this: "Termites have eaten through my floors, and my yard is full of ant hills." There's a kind of poetry in that.

SALISBURY:
"Termites have eaten through by floors, and my yard is full of ant hills." Sounds like the Book of Common Prayer.

HEMPHILL:
Or the lamentations of Job.

SALISBURY:

All right, Josephine, now let's have your report on insecticides, from the Food and Drug Administration.

KADDERLY:

Just a minute, Miss Hemphill. . . Would it be asking too much for you to tell us which one of the insect pests proved to be most popular? Or unpopular.

HEMPHILL:

Didn't I tell you? The clothes moth!

KADDERLY:

The clothes moth.

HEMPHILL:

Oh yes. The clothes moth first, and the cockroach second.

SALISBURY:

And third?

HEMPHILL:

Third, fleas -- fourth, silverfish. But, since most people wanted the moth-control leaflet, I decided today to concentrate on moth-control preparations.

SALISBURY:

Look here. I brought you something. Have you read the morning paper?

HEMPHILL:

Haven't had time yet.

SALISBURY:

Well what do you think of this ad -- a new wardrobe closet for blankets and fold-away garments. Listen to this: The wardrobe closet gives off a "refreshingly pungent odor" -- much to the "discouragement" of a moth.

HEMPHILL:

How ridiculous! Almost as silly as the preparation put out some years ago -- what was it -- you remember --

SALISBURY:

Chloro-Crystals?

HEMPHILL:

Yes. The man who put that stuff on the market said it would control the clothes moth, and relieve hay fever, and relieve influenza, and grip, and catarrh, and it would even cure a bad cold.

SALISBURY:

That wasn't all. The label claimed the product would purify the air in waiting rooms, in smoking rooms, in hotels --

HEMPHILL:

And fish markets. No wonder the Food and Drug Administration tears its hair -- when it finds a product like that one on the market -- labeled with

such far-fetched and ridiculous claims!

SALISBURY:
The manufacturer was fined $100, for violation of the Insecticide Act.

HEMPHILL:
I believe he was.

SALISBURY:
But that was some years ago. Let's bring this report up to date. How many moth preparations were examined just last year -- by the Food and Drug Administration -- the agency that enforces the Insecticide Act.

HEMPHILL:
Last year -- the Food and Drug Administration collected and examined more than 250 preparations for the control of the clothes moth -- 258, to be exact. Some of these products, especially the fumigants, were of no value whatsoever, even when used as directed on the label. Some of them were composed of satisfactory materials for moth control, but they were made "dishonest and deceptive" by failing to give proper directions for use.

SALISBURY:
What was wrong with them?

HEMPHILL:
Well, for one thing, take a tip from me -- and don't buy a wardrobe closet, like this one here, expecting it to kill or drive away the clothes moth -- if its only claim to moth control is a "refreshingly pungent odor."

SALISBURY:
A mere odor doesn't drive away a clothes moth.

HEMPHILL:
No. Neither does printers' ink on newspapers, or the smell of cedar, or pine oil or tobacco.

SALISBURY:
If you don't stop discouraging me I'm going to give up -- and hand over my winter overcoat to the clothes moth without a struggle. . . But I'll need that coat, next winter.

HEMPHILL:
Oh, there's hope. While there's life there's hope.

SALISBURY:
Sure -- for the clothes moth. If it were your coat --

HEMPHILL:
(I have the same problem.) Now let me give you some good advice, from Doctor W. S. Abbott, entomologist for the Food and Drug Administration. He says you can practically eliminate the ravages of house flies, mosquitoes, ants, roaches, and the clothes moth, if you have a good insecticide and use it properly.

SALISBURY:
That's encouraging. There must be dozens of good insecticides on the market.

HEMPHILL:
Of course there are. But -- many householders don't know how to use an insecticide.

SALISBURY:
(Don't look at me.)

HEMPHILL:
Many people believe -- Doctor Abbott says -- many people still have the notion the mere smell of a preparation will kill or repel the clothes moth.

SALISBURY:
Well, some of the moth preparations on the market do give that impression.

HEMPHILL:
Yes, unfortunately -- a few of them do. Some moth preparations bear grossly misleading claims on their labels; for example, fumigants recommended to be used in an open closet or an open room. These misleading claims mean a great loss to the user -- a waste of money.

SALISBURY:
You lose your money, and you lose your clothing -- and you lose the time you spend on the job of trying to get rid of the pests.

HEMPHILL:
And you lose your good disposition, for the time being. I know. Well, here's the warning Doctor Abbott sends to householders, who want to protect their winter overcoats. Are you listening?

SALISBURY:
I most certainly am listening.

HEMPHILL:
Before you buy a moth preparation recommended to be used as a fumigant, examine the label and directions critically. And if it claims to be a repellent, if it claims to drive out the clothes moth, if it does not recommend a definite dosage, and if its use is not restricted to tight containers -- then you'd better look upon the product with a cold and fishy eye.

SALISBURY:
Any advice you get from Doctor Abbott, I listen to with profound respect, because he's examined hundreds of these preparations for the Food and Drug Administration.

HEMPHILL:
Which enforces the Insecticide Act, which protects consumers against insecticides that are misbranded and adulterated.

SALISBURY:
Right. Now the fumigants most widely advertised are paradichlorobenzene and napthalene.

HEMPHILL:
And they're very good.

SALISBURY:
If used as directed.

HEMPHILL:
Yes. But paradichlorobenzene won't repel the clothes moth -- that is, if you place paradichlorobenzene in an open room, an open closet, or an open box -- it won't keep the clothes moth out, and it certainly won't drive them out if they're already there.

SALISBURY:
Of course not. Paradichlorobenzene destroys by fumigation. People familiar with fumigants know that the fumes given off must be held in -- confined -- in a tight container. But paradichlorobenzene will kill the clothes moth, the eggs, and the larvae, if it's used in tight containers, at a proper dosage.

HEMPHILL:
You've got to use plenty.

SALISBURY:
How much is plenty?

HEMPHILL:
At the very least -- one pound to every 100 cubic feet of tightly closed space. One pound will kill the clothes moth in all stages of development, if you leave it in long enough. And by the way, a closet containing 100 cubic feet isn't a very big closet.

SALISBURY:
No, 100 cubic feet would mean a rather small closet. A closet eight feet high, four feet wide, and three feet deep contains 96 cubic feet.

HEMPHILL:
I'll take your word for it. I can't do cubic feet in my head.

SALISBURY:
Now everything you've said about paradichlorobenzene applies also to naphthalene.

HEMPHILL:
Oh yes. Both are effective.

SALISBURY:

Just be sure to use enough of these fumigants, in tightly closed containers. Now here's a good place to point out how different Bureaus in the Department of Agriculture work together to serve the public. Doctor Back, who wrote the clothes moth leaflet, and others, is in the Bureau of Entomology and Plant Quarantine. His job is to work out ways of controlling such household pests as the clothes moth, house ants, bedbugs, cockroaches, and so on. The Food and Drug Administration has the job of protecting the public against misbranded and adulterated insecticides, and Doctor Abbott is responsible for testing these insecticides, to see whether they'll do what's claimed for them. . . . Now shall we say anything more about the insect control leaflets of the Bureau of Entomology and Plant Quarantine?

HEMPHILL:

Just once more -- and then I'm through with bugs, for this season.

SALISBURY:

Let's have the roll-call.

HEMPHILL:

The Clothes Moth, The Cockroach, The Bedbug, The Silverfish, The Carpet Beetles, Fleas, Termites. And the one you mentioned -- "Protection of Log Cabins, --

SALISBURY:

"Rustic Work, --

HEMPHILL:

"Rustic Work, and Unseasoned Wood, from Injurious Insects." And this is positively my last appearance on a bug broadcast.

SALISBURY:

Don't get temperamental.

HEMPHILL:

Bugs! How I hate 'em!

KADDERLY:

You have just heard Josephine Hemphill of the Radio Service and Morse Salisbury, Acting Director of Information for the United States Department of Agriculture, reporting on household insects and insecticides. Their report comes from the Federal Food and Drug Administration, which enforces the National Insecticide Act, and from the Bureau of Entomology and Plant Quarantine, which works out methods of controlling household pests. You may get copies of the Insect-control leaflets from the United States Department of Agriculture, Washington, D. C.

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FARM SCIENCE AND BUSINESS NEWS

A radio talk by Morse Salisbury, broadcast Thursday, April 28, 1938, in the Department of Agriculture period, National Farm and Home Hour, by the National Broadcasting Company and 93 associated radio stations.

--ooOoo--

JUN 1 19
U. S. Department of Agriculture

Much of the news coming out of the Department of Agriculture follows pretty closely the procession of the weather and other natural phenomena through the seasons.

For example - this year, farmers from Maine to eastern Wisconsin and south to the Ohio River face the possibility that more corn borers will be on hand than there have been in any recent year. The weather last summer was favorable to borers. Many went into the winter. The winter was mild. So large numbers of borers have lived through the winter. Only two things will stop them from coming out of the plants where they lived through the winter in large numbers to go after this year's corn crop. One is action of individual farmers now in destroying or plowing under the trash from last year's corn crop, and the remains of other plants that harbor the borer. The other is dry weather in June. I think clean-up methods are known to farmers in the infested section. If any farmer in the infested area doesn't know them, he can get directions from the county agent. This is about last call for clean-up. It ought to be completed by May 1st to catch all borers possible before they come out of winter quarters.

To round out the news on the corn borer situation I should report that the entomologists have recently developed sprays and dusts that will kill the borer. BUT these sprays and dusts cost too much to use on any kind of corn but sweet corn which brings a high return per acre. The agronomists have made some progress in breeding a corn that resists the borer or that will produce in spite of attacks by the borer. BUT no such strain of corn has yet been developed to the point where seed is on the market. So the reliance still is on clean-up of corn trash and host plants before May 1st.

Another report from the insect warfare front. This comes from the Delta section of Mississippi and northeastern Louisiana. The armyworm is on the march in alfalfa and oat fields there much earlier than usual. Poison bran bait is a defense against this insect. Directions for making and spreading it are in the hands of the extension workers in the sections where the worm has appeared this year.

Next, conservation news -- news of conservation of wild life. Tuesday Secretary Wallace issued regulations protecting the marten against any hunting or trapping in the Territory of Alaska this coming season. The marten, a beautiful fur bearer, is becoming very scarce. Lovers of wild life hope that, in order to keep it from becoming extinct, the Federal action closing the season on the marten in the Territory of Alaska will be followed by similar action by State authorities in the States where the marten occurs.

(over)

Finally, social news. Not society news. News of our social structure. The Nation is giving attention to the problem created by the decline of farm ownership and the increase of farm tenancy. What do representative tenant families themselves think about their situation, and the general conditions of the rural society in which they live?

Well, that depends. It depends upon where the tenant lives, and how well off he is, and many other things. Some time back, the Bureau of Agricultural Economics and the Farm Security Administration sent out E. A. Schuler to interview tenant farmers in representative counties in 13 corn and cotton belt States. He has talked with 2,400 farmers. His preliminary report of what they told him has just been issued. I haven't time to go through the summary of the answers the tenants gave to all the questions asked. Some of them, however, will indicate a few things that will, I believe, be of interest to you listeners. For example, about 80 percent of the white farmers and 86 percent of the Negro farmers said they "would rather farm than do anything else for a living." But only about a third of them said they would prefer that their sons farm for their living. And that answer depended, too, upon where the farmers lived, and other conditions. Northern white farmers more often than southern white farmers said "let the youngsters decide for themselves." Colored farmers on the whole seemed to prefer some occupation off the farm for their sons.

Mr. Schuler found that the sons and daughters of these 2,400 farm families are leaving home at a younger age than did their fathers and mothers. They are also getting married at an earlier age. The tendency among them seemed to be for croppers' and tenants' sons to marry younger than the sons of farm owners.

I haven't time to give you more of the facts in this report. Those of you farm listeners who take part in discussion groups next year will doubtless have the facts gathered in this and other studies to help your thinking along.

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TIRE-TUBE TREATMENT FOR FENCE POSTS

An interview between Ray Wirka, Wood Preservation Engineer, Forest Products Laboratory, Madison, Wisconsin, and Everett Mitchell, Announcer, National Broadcasting Company, presented during the National Farm and Home Hour, Friday, April 29, 1938, and broadcast by a network of 90 stations associated with the National Broadcasting Company.

☆ JUN 1 1938 ☆
U. S. Department of Agriculture

---ooOoo---

WALLACE KADDERLY:

Today, the Department of Agriculture presents the first of a new series of Friday broadcasts, on the uses of wood, on the farm and in the home. The first of this new series deals with that troublesome and expensive farm problem--fence posts -- and an unexpected new use for old tire tubes -- a new tire tube treatment for fence posts. Information on the topic to be discussed today, and information on the twelve following topics, comes from the Forest Products Laboratory, Madison, Wisconsin. The Forest Products Laboratory, the largest institution of its kind in the United States, is devoted to research on wood, and other forest materials. As you may recall, we have already had some reports on research work done in Madison -- on prefabricated houses, and bracing barns and other farm buildings. Today, the engineer who's done the work on the tire tube treatment for fence posts, Mr. Ray Wirka, is in Chicago, in the NBC studios, and he's going to give you all the details, about fenceposts. So -- we take you now to Chicago.

EVERETT MITCHELL:

And here we are in Chicago, with Mr. Ray Wirka, Wood Preservation Engineer of the Forest Products Laboratory up in Madison. Mr. Wirka, your new treatment for fence posts is a new one on me.

RAY WIRKA:

Well, it's new to a good many people. How much do you know about fence posts, anyway.

MITCHELL:

All I know about fence posts is that they cause a lot of grief. Sometimes all the forces of nature seem to be in cahoots, working together, day and night, to wipe out a man's property lines.

RAY WIRKA:

And yet, good fences are the backbone of farm management.

MITCHELL:

I know it. If you can tell us how to use old tire tubes so they'll make the world safe for the fence post -- your remarks will be more than welcome. To listeners on the farm, in the city, in small towns.

WIRKA:

Well, city people do have an interest in farm fences, if they only know it. It's the farm fence that keeps the beef and butter part of the meal separated from the -- potatoes and parsnips. Now what I'm going to talk about today is the ordinary wooden fence post, the post that's always leaning over, or being broken off, or having the staples pulled out and the wire coming down.

(over)

MITCHELL:
I've seen plenty of 'em.

WIRKA:
What we want to do is to make the fence post stand up to its work better, with less decay and weakening.

MITCHELL:
If you succeed, that ought to mean quite a saving.

WIRKA:
Yes, it ought to. According to our best information, the number of replacements is now between 400 million and 600 million posts a year.

MITCHELL:
Half a billion fence posts.

WIRKA:
And replacing half a billion fence posts means building or rebuilding about one and a half million miles of fence every year.

MITCHELL:
How much for every farmer? Or do you have that figure.

WIRKA:
Yes, I have it -- a quarter of a mile for every farm in the country. And the one thing most responsible for this big rate of replacement is -- decay. Of course there's loss from fire, and loss from breakage -- and there's some insect damage. But the main trouble -- or the original trouble, in nine cases out of ten, is -- decay.

MITCHELL:
And you've found a method to get ahead of this decay.

WIRKA:
Yes, we've worked out a method of getting ahead of this decay, with a chemical preservative treatment. At least that's the general idea. Certainly, for woods like sap pine, popple, elm, maple and other woods that decay quickly, the only answer is chemical treatment. It means, in the long run, a tremendous saving of wood and hard work.

MITCHELL:
And money, too, of course.

WIRKA:
Money, yes. But it's money in the future -- and that brings up a big question. What might be a perfectly clear investment proposition for a railroad or telephone company might turn out to be pure nonsense for the farmer who needs every cent of cash he can get to meet this year's expenses. For most farmers, successful fence-post treatment has got to pay its way from the start. In other words -- the treatment has got to be cheap.

MITCHELL:
Undoubtedly, you do have a big problem there. Don't a good many farmers say they can't afford to treat their fence posts with creosote?

WIRKA:
Maybe so. But -- the preservative we're using, in this new method, is not creosote.

MITCHELL:
Not creosote?

WIRKA:
No.

MITCHELL:
Then what chemical do you use.

WIRKA:
Zinc chloride dissolved in water.

MITCHELL:
I see.

WIRKA:
Now don't misunderstand me, about creosote. For those who can afford it, creosote, in the long run, is the best and most economical wood preservative. In a Farmers' Bulletin, Number 744, we've explained simple methods of using creosote on the farm. On many farms, creosoted posts are now giving excellent results. But when it's necessary for a farmer to keep the cash outlay as low as possible, the Forest Service feels that he needs a cheaper substitute method, and we've developed such a method.

MITCHELL:
And that's where the tire tubes come in?

WIRKA:
Yes, and here's how the method works. Suppose we take the posts ten at a time, posts with the bark on. We lay these ten posts across two saw-horses, one higher than the other, so the posts slant, with the large end upward. A section of old inner tube about 2 1/2 feet long is slipped over the upper or larger end of each post, for a distance of four to six inches. To allow the rubber to make a smooth, tight fit, the bark has been peeled off the end of the post where it joins the rubber, and a cord is wrapped around the joint several times. Now. . . . up above, there's a wooden cross bar. With clamps, we fasten the upper ends of the tubes to this cross bar.

MITCHELL:
So that the tubes hang open.

WIRKA:
That's right. And there you have practically the whole set-up, except for a five-gallon can in which to mix the chemical.

MITCHELL:
Lay the poles slantwise -- slip the old tire tubes on the upper ends of the poles -- and hitch the tubes up to a rack.

WIRKA:
That's all there is to it.

MITCHELL:
How do you do the treating, with the chemical?

WIRKA:
Just lift up the can, and pour some of the mixture into the tubes. In a short time the preservative, by its own pressure, will begin to flow into the sapwood of the post, forcing the natural sap out at the small end. When all the preservative has flowed from the tire tube into the wood, remove the tube, and your post is ready to take away from the rack. The post is ready for use.

MITCHELL:
The post practically treats itself.

WIRKA:
Well, it's a simple process.

MITCHELL:
How long does it take to complete the treatment?

WIRKA:
That varies -- with the wood, and other conditions. If you're treating common aspen or "popple" posts, it won't take more than 24 hours for all the liquid to pass from the tubes into the wood. Sometimes it takes only eight hours.

MITCHELL:
How do you gauge the amount of preservative you put in?

WIRKA:
For a seven-foot post with a five-inch top, one gallon is about right. Other sizes accordingly.

MITCHELL:
And how about the size of the tube?

WIRKA:
The tube should, of course, be somewhat smaller than the post -- so you'll have a snug fit. You can usually get old tubes quite cheap at garages and junk yards. Two sizes will be enough for the ordinary run of posts.

MITCHELL:
Is it easy to attach the tube and the post?

WIRKA:
Very easy. Very simple. Fold back the end of the tube, stretch the

WIRKA: (Continued)
folded edge over the post, and unroll the doubled-back part into place. There's a home-made apparatus that makes the job still easier -- tapered hardwood sticks held into a basket shape by two strips of rubber cut from a tube.

MITCHELL:
I see. A sort of combined tire tool and glove stretcher.

WIRKA:
Yes -- something like that. You spread the tube over the post, and then pull out the sticks, one at a time.

MITCHELL:
Say -- I meant to ask you about that preservative. . . .

WIRKA:
Zinc chloride.

MITCHELL:
Yes. What proportions do you use?

WIRKA:
One part of zinc salt dissolved in nine times its weight of water. Zinc chloride is a good preservative, not dangerous to breathe, or to handle. It's used cold, it's easy to get -- you can get it conveniently and it's cheap.

MITCHELL:
How much chemical do you need to treat one post. Or rather -- how much will it cost, to treat one post.

WIRKA:
Something like five to ten cents a post, according to size. And five to ten cents probably represents the lowest cost of treatment, by any process.

MITCHELL:
And how long will the post last, after it's treated.

WIRKA:
Well, that, after all, is the acid test. The tire-tube method was developed only last year -- so we don't have years of records to go by. But I think I can give you a satisfactory answer to your question, from tests of posts treated with zinc chloride by other methods. Treated with the amount of zinc chloride we're using in Madison, the posts will probably last ten to fifteen years -- in some cases even longer. Is that long enough?

MITCHELL:
I'd call that a ripe old age, for a fence post.

WIRKA:
That means you can make posts of ordinarily poor resistance to rot, such as popple or sap pine -- You can make these posts just about as durable as first-class cedar posts. And at a fraction of a cent a year.

MITCHELL:
You apply this treatment to the green wood, of course.

WIRKA:
Yes. It is important -- it's essential -- that the wood be thoroughly green.

MITCHELL:
And you don't need any pre-seasoning.

WIRKA:
No pre-seasoning, and only a few inches of peeling. I hope I've made it clear that fence posts can be treated nearly as fast and as easily as they can be cut. It's got to be something like that -- if you want to see decay-resistant posts going up in fences all over the country.

MITCHELL:
In other words, it's got to work -- on half a billion fence posts.

WIRKA:
And on millions of farms. Not for show -- not for scientific curiosity. Just for two sound reasons -- Service and Economy.

MITCHELL:
Mr. Wirka, how about some printed directions -- some illustrations. Can we get further information?

WIRKA:
Yes. We have a complete circular, free of course, with illustrations, describing the method in detail. We'll be glad to send it to everybody interested.

MITCHELL:
Fine. So every listener who wants complete directions, for treating fence posts by the tire tube method, may get these directions by sending his name and address -- to the Forest Products Laboratory?

WIRKA:
That's right. To the Forest Products Laboratory, Madison, Wisconsin.

MITCHELL:
What's the name of your circular.

WIRKA:
"The Tire Tube Method of Fence Post Treatment."

MITCHELL:
All right -- now let me repeat this information. All listeners who want complete details about treating fence posts by the tire tube method may get these directions by writing to the Forest Products Laboratory, Madison, Wisconsin. Write your name and address on a postcard, and ask for "Tire Tube Circular." Thank you very much, Mr. Wirka, for coming down here today to talk to us.

WIPKA:

Glad to do it, Mr. Mitchell.

MITCHELL:

Farm and Home folks, you have just heard the first of a new series of broadcasts, from the Forest Products Laboratory, Madison, Wisconsin. The next talk, dealing with "Painting on the Farm," will be broadcast at this time next week -- Friday, May sixth.

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PROGRESS OF THE NEW FARM PROGRAM

A radio interview between Morse Salisbury, Office of Information and Harry N. Schooler, Agricultural Adjustment Administration, broadcast Tuesday, May 3, 1938, in the Department of Agriculture period, National Farm and Home Hour, by 90 stations associated with the National Broadcasting Company.

JUN 1 1938
U. S. Department of Agriculture

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SALISBURY:

Now we bring you a report on developments in the Triple-A farm program. Within the next few days, farmers in the principal corn and meat producing states of the nation will plant their main money crop - corn. The size of the crop and the price will largely determine the prosperity of the corn belt farmers for months to come, and this prosperity or lack of it in turn will be reflected in every corner of the nation. Today, with Harry N. Schooler, Assistant Director of the North Central Division, we turn our attention to the significance of corn planting time. Harry, will you carry on the report, please?

SCHOOLER:

Okay, Morse. At corn planting time this year, individual corn belt farmers are making up their minds whether they want to take part in the farm program. Each farm in the commercial corn producing area has its own corn acreage allotment. When the farmer decides whether to plant within his acreage allotment, he determines whether he will share directly in the benefits of the farm program. And the decisions of the farmers as a group will have a lot to do with the price of corn.

SALISBURY:

Suppose you go a little further and explain this relationship between the acreage allotments and the probable price of corn.

SCHOOLER:

All right, I'll do that, Morse. When you were telling the listeners what we were going to talk about, you mentioned corn as a money crop. And of course it is. But if you don't get money out of it, it isn't a money crop.

SALISBURY:

Do you mean to say you don't think there'll be any money in corn this year?

SCHOOLER:

Not so fast there. I think there CAN be, but if the farmers produce a big surplus, corn is going down.

SALISBURY:

And of course there IS a chance of a big surplus this fall.

SCHOOLER:

Yes. Even with farmers planting within their acreage allotments, an unusually big yield would mean a surplus. If they exceed their acreage allotments just ordinary yields could cause a big surplus and low prices.

(over)

SALISBURY:
Well, Harry, explain why it is we've got this problem - this possibility of a big corn surplus.

SCHOOLER:
The nucleus of the problem, of course, is the big carryover we'll have next October 1st. This carryover will probably be twice as large as the normal 180-million bushels. It's a good thing to have a safe reserve, but there's a difference between a safe reserve and a big surplus. We've found that out by experience, and I hope we don't have to find it out all over again.

SALISBURY:
The number of livestock on farms is part of the problem, too, I know. I know the listeners will appreciate having the facts on that.

SCHOOLER:
The listeners realize, of course, that the main use for corn is livestock feed. The carryover of corn that I mentioned will probably be the biggest in the last 15 years, with the exception of the carryover from the large crop of 1932. And in 1932 we had a good many more head of livestock on farms to eat the corn than we have now or than we can possibly have by next year. A friend of mine told me recently about a little trip he made through part of the corn belt. He noticed that feed lots which had been full of cattle a short time before were now empty. The cattle had been fed as much corn as they could use for economical gains, and had been sold off. But the cribs still hold a lot of corn. That will be carried over into the next marketing year--for use along with the new crop of corn.

SALISBURY:
All right, you've said that we're likely to have a corn carryover comparable to that of 1932 and that we don't have as many head of livestock as we had then, to eat the corn. Now, here's a question some people are asking: Why hasn't the price of corn gone down more than it has--if there's so much of it?

SCHOOLER:
Why, anybody can answer that question if he remembers that a government corn loan is now in effect. The loan of 50 cents a bushel has done a good deal to protect the income of corn growers this year.

SALISBURY:
Speaking of loans, the decisions that corn growers make right now will almost automatically fix the government corn loan plans for the next marketing year, won't they?

SCHOOLER:
That's right, Morse. Those who plant within their acreage allotments can qualify for corn loans this next marketing year, and those who don't cooperate in the program can't get loans. There's just one circumstance in which non-cooperators could get loans. If the corn supply was extremely big, and the farmers voted marketing quotas into effect, non-cooperators could get loans on the small part of the crop known as their storage amounts. And the rate of the loan would be less than the rate that cooperators could get.

SALISBURY:
I think most folks understand that provision, Harry. It's obvious that if the government tried to lend money without regard to surplus and low prices, it would soon own a lot of corn that would be hard to dispose of. Then with its money tied up, it couldn't make more loans.

SCHOOLER:
Those are the facts. Cooperators in the program get the advantage in the loan system because they're the ones who keep the system sound and make it possible for the government to keep on making loans.

SALISBURY:
Well, Harry, some of the listeners may wonder why we spend so much time discussing the loans. Will you tell them why?

SCHOOLER:
The corn loan is the back bone of the corn belt program. The loans enable farmers to meet current expenses without sacrificing corn on a glutted market. That means more orderly marketing. The loans also will help farmers carry over a safe reserve from years of big production for use in years when the corn is needed. Then too, a farmer who is enabled to carry over a good supply of corn on his own farm, where he can see the corn,--he isn't so likely to plant every bit of available land to corn and produce a price-breaking surplus. He's likely to store some future corn in the ground--in the form of soil fertility. That's a good thing because corn will certainly use up soil fertility and expose the soil to erosion. That's one big reason why it's so wasteful to grow surplus corn.

SALISBURY:
That explains why the corn loan is so important in the farm program. Now, by way of summary, Harry, will you answer just one more question.....

SCHOOLER:
If I can.

SALISBURY:
What advantage is there for a corn belt farmer to plant within his corn acreage allotment, even though he might have thought about planting a little more than that?

SCHOOLER:
I might turn that around and ask, what advantage is there in not cooperating? The allotments will produce abundant supplies of corn, and there are safe reserves in sight for the protection of both farmers and consumers. Over-planting the allotments is the surest way there is to bring on depression prices. And it's the surest way of bringing producers up against the question of whether to vote marketing quotas into effect. Farmers who plant within their allotments will do their share to protect corn and livestock prices from collapse and to avoid marketing quotas. They will qualify for government corn loans and assure themselves of payments for soil conservation practices. Those who plant within their corn acreage and general soil depleting acreage allotments will have land available for crops that are good for the land and for crops that usually produce better than corn in poor growing weather.

SALISBURY:

Thank you, Harry. Farm and Home listeners, this report on the corn belt farm program for 1938 was brought to us by Harry N. Schooler of the North Central Division of the Triple-A.

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NUTRITION WORK IN SOUTH DAKOTA

A radio interview between Miss Susan Z. Wilder, Extension Service Nutritionist at South Dakota State College, and Everett Mitchell, NBC announcer, presented Wednesday, May 4, 1938, in the Department of Agriculture period of the Farm and Home Hour, and broadcast by a network of 90 stations associated with the National Broadcasting Company.

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EVERETT MITCHELL:

And now we're going to hear from a lady from South Dakota -- Miss Susan Z. Wilder, Extension Service Nutritionist at South Dakota State College. Miss Wilder has come here to Chicago to tell us about -- Well, everybody knows what an Extension Service Nutritionist is interested in -- good food. (Aren't we all!) But the nutrition program in South Dakota is different -- so different, and so effective -- that folks all over the country are asking about it. Now Miss Wilder, will you tell us what you're doing, out there in the fair State of South Dakota -- ridden by drought and grasshoppers?

SUSAN WILDER:

You don't believe that!

MITCHELL:

No, Miss Wilder, I don't, to tell the truth. But some people seem to picture South Dakota as a barren land -- swept free of crops, and free of grass.

WILDER:

And a regular inferno of howling dust storms!

MITCHELL:

Well --

WILDER:

I know. I've heard the same stories. And I don't want anybody to picture South Dakota as a land overflowing with the victims of crop failures. It's true -- we do have a "problem area" -- the land lying between the cattle and sheep range country west of the Missouri River Section, the Black Hills and the really good and prosperous farming counties of the East and Southeastern counties.

MITCHELL:

But when we hear -- or read -- tragic stories of the damage done by crop failures, we're not getting the whole story.

WILDER:

Indeed you are not! We're not all "down and out". People in the South Dakota western range years ago adjusted themselves to the idea that it was not a farming country. People in the eastern parts of the State have had average crops all during the so-called drought years. We've had fine rains this spring.

(over)

MITCHELL:
Crop prospects good?

WILDER:
Very good. You should come to South Dakota, and see for yourself.

MITCHELL:
Is it a good place to spend a vacation?

WILDER:
Oh yes -- I know you'd enjoy the great plains, and the Black Hills. Our largest city, Sioux Falls, has gained steadily in population the last 10 years. State College, five years ago, had less than 1,000 students. Now it has right near 2,000. You can see that not all our citizens are up against it.

MITCHELL:
I should say not. Now of course every State in the Union has a nutrition problem of some kind or other -- but tell us how your problems, in South Dakota, are different from others.

WILDER:
I don't think our problems are so much different -- it's what we've done about them. The nutrition committee in our State -- I'm a member of this committee -- has been planning and working so that every child attending country school will have a hot dish at noon, to go with the lunch he brings from home -- in the tin pail. The cold lunch that's been in the tin pail since morning.

MITCHELL:
Doesn't sound very appetizing. You need more than a cold tin-pail lunch, after you've worked hard all morning at reading and writing and 'rithmetic.

WILDER:
You certainly do. And more and more of our rural school children are getting something more. At the close of last year, 14,000 youngsters had had one hot dish at noon. More than 1,200 schools were following our recommendations -- most of them using the "pint jar" method. In some counties -- Sully County, for instance -- more than three-fourths of all the rural schools were serving a hot dish. In another county, 130 rural schools out of 135 had the same service.

MITCHELL:
All but five schools in the county.

WILDER:
Yes. And 13 counties reported that 20 to 100 schools were serving a hot dish at noon.

MITCHELL:
That sounds fine to me. Now you said something about the "pint jar" method. That means, of course, that a youngster brings his lunch to school in a pint jar.

WILDER:

Yes -- the part of the lunch that is to be served hot. And they eat the hot food -- it may be _____ or _____, with sandwiches brought from home. Then there's another method of serving the hot dish. In some schools the hot lunch is prepared -- right at the school -- by women from the Works Progress Administration and girls from the National Youth Administration, with the teacher supervising. I'd like to say right here that we have the finest kind of cooperation from everybody -- the county superintendent, the school board, the teachers, and the children.

MITCHELL:

Everybody works but father.

WILDER:

Did I leave out father? Indeed father does work! Father and mother work right along with the rest of us -- for better school lunches.

MITCHELL:

Fathers ought to be among your best boosters -- if they remember the cold and clammy lunches they used to carry to school. Miss Wilder, when did you start this work?

WILDER:

In 1936. That was the year the Federal Extension Service called a conference of agencies interested in child health and nutrition -- the Minneapolis District Conference.

MITCHELL:

That's when your county nutrition committees were organized?

WILDER:

Yes. And the members of this committee, in each county, are the county health nurse, the county superintendent of schools, all high school teachers of homemaking, the district home management supervisor of the Farm Security Administration, and the Home Demonstration Agent of the State Extension Service.

MITCHELL:

Well -- I hope you'll pardon me for being so ignorant about such things -- but just how did you actually go to work on your hot school lunches.

WILDER:

First, all members of the nutrition committee agreed to work on certain projects. The hot school lunch project was one of the most important. With everybody agreed upon that point, a member of the committee went to the county superintendent of schools, and asked permission to put on a hot lunch demonstration at the teachers' institute, held in the fall.

MITCHELL:

Who gave the demonstrations?

WILDER:

The Home Demonstration Agents, and the home management supervisors of the Farm Security Administration. They used plans suggested by the Extension Nutritionist.

MITCHELL:
And how many demonstrations did they give? Two or three dozen?

WILDER:
Just about five dozen. They gave demonstrations in 59 of our 69 counties.

MITCHELL:
That's all but ten counties.

WILDER:
Yes. The county superintendents have been wonderful cooperators. Thirty-three of them made a special report on the hot-lunch project, at the close of the last school year. And the county nurses were a wonderful help, too. As they went about their regular work, they told parents, as well as teachers, how important it is for a child to have a hot dish at noon -- to keep his health up to standard.

MITCHELL:
Have any trouble in interesting the kids in a hot dish every noon?

WILDER:
Do you have any trouble teaching a fish to swim -- or a duck to fly?

MITCHELL:
Not that I ever heard of!

WILDER:
Why, those children take to their hot lunches, like -- like ducks to water. Even the youngsters who used to complain at home, about eating foods containing dried skim milk, eat these foods eagerly, at school. They see other children eating their _____, and _____, and naturally, they want to do the same thing.

MITCHELL:
Who actually does the cooking? Somebody has to work -- to supply a school full of hungry kids with hot vegetable soup, and so on.

WILDER:
Oh yes -- it means work, all right. In many schools, the vocational homemaking instructors helped out by directing the preparation and serving of the meal. One Home Economics teacher trained two girls to give demonstrations -- and these girls taught the hot-school-lunch technique in eight rural schools of the country. The home demonstration agents helped too. They worked right along with nutrition leaders from home extension clubs, and with 4-H Club leaders. The Home Demonstration agents supplied the recipes for the hot meals, and recipes for sandwich fillings.

MITCHELL:
And everything went along smoothly.

WILDER:
Smoothly? Not always, Mr. Mitchell. A program never seems to run just the way you expect it to.

MITCHELL:
Well, I guess that's true enough. Now tell us about the food for these hot lunches. Where did you get it?

WILDER:
In many sections, the Surplus Commodities Corporation of the Agricultural Adjustment Administration supplied foods to the schools, following required regulations. These foods, including (_____ _____) were shipped to the county seat. A teacher, or one of the parents, took the food out to the school. In one county, Charles Nix County, the commissioners hired trucks to haul the food to distributing points, and they also arranged to have it stored, until it was taken out to the different schools.

MITCHELL:
You seem to have had one hundred percent cooperation all right, in this school lunch work. And the children improved in health? Gained in weight and so on?

WILDER:
Oh yes. School nurses all over the State reported that the children gained weight, as a result of their nourishing lunches, and many teachers said the children had "an increased ability to learn." I'm sure that's true.

MITCHELL:
It's pretty hard to work -- when you're not well fed. Miss Wilder, you said something a while ago that interested me.

WILDER:
What was that?

MITCHELL:
About using dried skim milk. Will you tell us more about that?

WILDER:
I'll be glad to. You know it isn't always an easy matter to persuade people that some of the foods they have to use during the short crop years are wholesome and delicious. The past few years, in some counties of South Dakota, we've had a shortage of milk.

MITCHELL:
Because the drought cut down the number of milk cows.

WILDER:
Yes. And of course all children need milk. To help out with the milk supply, the Surplus Commodities Corporation shipped dried milk to South Dakota. At first, people didn't look at it very favorably. Sometimes they'd throw it away, rather than even give it a trial.

MITCHELL:
But why?

WILDER:
Well, it was hard for some people to get used to milk in powder form.

MITCHELL:

I see. They're used to fluid milk -- not dry-powder, in a can.

WILDER:

Exactly. Well, you know the best way to show people how to use a food they're not accustomed to is to serve that food in a delicious_____, or a _____pudding. And then invite them to eat the pudding. That's just what the nutrition committee members did with dried skim milk. In Lake and McCook counties, the home demonstration agents gave 40 demonstrations, showing the women how to use dried skim milk in such baked products as _____ _____, and in creamed dishes. And these cooked dishes were so good -- you couldn't tell they hadn't been made with fluid milk. One mother, who had firmly declared she would never use dried skim milk, tasted some delicious cocoa made with powdered milk, and after that she was all for it. Homemakers reported they were glad to learn how to cook with dried skim milk. One woman wrote that she was finding it excellent to use. They had no fresh milk, because of lack of feed for the cows.

MITCHELL:

And you had plenty of recipes, to distribute.

WILDER:

Plenty of good recipes, and now dried skim milk is a popular food in South Dakota. The problem is to get enough to go around. Families not on WPA are buying the powdered milk to supplement their supply of whole milk.

MITCHELL:

I should think creameries -- bakeries -- would sell it.

WILDER:

They do. But generally in large packages. What we need -- what homemakers would like to have -- is small packages they could get at the grocery store. The educational work on the use of dried skim milk has reached beyond the WPA workers, for whom it was originally intended. Now other people want it, and they can't find it on the market. We'd like to buy dried skim milk in small containers, for home use.

MITCHELL:

Sounds like a good idea. Now let's have our codliver oil.

WILDER:

Our what?

MITCHELL:

What were you saying, before we came in, about codliver oil?

WILDER:

Why, I said that the State Board of Health, through the county nurse, gave out information on the value of codliver oil, for children who need it in their diet. In many cases, they distributed the codliver oil, too -- as well as the information.

MITCHELL:

Did -- or does -- your program include such things as canning?

WILDER:

Yes indeed! Canning is a very important part of our work. In South Dakota, the problem of conserving the food supply is a vital one. We had demonstrations on the best methods of canning fruits, meats, and vegetables. We put on a big campaign to urge everybody to plant a garden, as well as take care of the family's food supply. Plans were drawn up for family-size vegetable gardens which would do well in our South Dakota climate. Many good yields were reported, from these small gardens.

MITCHELL:

That's fine. And now I'm sorry to say the time has come when we must say goodbye. Thank you very much, Miss Wilder, for coming to Chicago.

WILDER:

And I thank you, Mr. Mitchell, and the Farm and Home Hour directors, for inviting me to come. Goodbye.

EVERETT MITCHELL:

Goodbye, and come again. Farm and Home folks, you have just heard Miss Susan Z. Wilder, Extension Service Nutritionist at South Dakota State College, reporting on nutrition work in South Dakota.

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☆ MAY 5 1938 ☆
U. S. Department of Agriculture

TEACHING CONSERVATION THROUGH 4-H DOINGS

SUBMITTED FOR BROADCAST
BUT NOT USED AS SUBMITTED

A radio conversation between Morse Salisbury, Acting Director of Information, Josephine Hemphill, Radio Service, United States Department of Agriculture, and Kendall Johnson, National 4-H Fellowship Student from _____, delivered during the National Farm and Home Hour, and broadcast by the National Broadcasting Company and a network of 90 associated radio stations.

--ooOoo--

MORSE SALISBURY:
Here we are in Washington, Farm and Home folks. Today we're set to have a conversation about conservation. Tripping up to this microphone is Josephine Hemphill, with Kendall Johnson, National 4-H Fellowship Student. Both of them have been talking steadily for the last five minutes so they must have something on their minds.

KENDALL JOHNSON:
I do, Mr. Salisbury.

JOSEPHINE HEMPHILL:
And you know I always do, Morse. First I want to say that Mr. Johnson is a Payne --- spelled P-A-Y-N-E. Each year fellowships are provided for two former 4-H club members by the Payne Fund of New York City. Winners come to Washington to study in the Department of Agriculture for nine months --- and Kendall is one of the 1937-38 students. Before coming to Washington he worked in the State 4-H Club Office in _____.

SALISBURY:
You do a fine job of introducing young men, Jo. But I want to add that Ken is making a study of the information service work of the Department of Agriculture --- the radio, press, and publications activities --- as a part of his learning.

JOHNSON:
Right you are, Mr. Salisbury. And back in _____ I've been teaching boys and girls to "Learn by Doing." That's one of our mottoes.

HEMPHILL:
Well -- this young cowboy practices what he preaches. He is learning about the Radio Service work by doing a broadcast.

SALISBURY:
But I'm still curious to know what you and Jo were talking about before this broadcast began. What was it all about?

JOHNSON:
Well, part of it was about this new bulletin --- a spanking new publication written by one of the former Paynes -- Ruth Lohmann, who was the National 4-H Fellowship Student in 1935. She is now doing home extension work in Monmouth County, New Jersey.

SALISBURY:
Hmm. Let me see that cover. (Reads) "Teaching Conservation of Wildlife Through 4-H Clubs" by Ruth Lohmann. Sounds interesting!

JOHNSON:
It is, too. The suggestions given by Ruth should be of value not only to 4-H clubs but to other youth groups. Public schools interested in conservation of wildlife and nature-study work will find this bulletin very helpful.

SALISBURY:
But when did 4-H club members start wildlife conservation work. I thought they raised livestock --- and crops --- and chickens.

HEMPHILL:
And don't forget clothing and foods, and home furnishings work for the girls.

JOHNSON:
Yes, they do all of these as project work --- but in addition they do other things, like conservation work. We all know that through the years people have destroyed or depleted lots of wildlife - trees, fish, animals, birds and other natural resources. For example, 11 species of birds in North America are now extinct. Fifteen others are becoming rare.

HEMPHILL:
You mean 11 kinds of birds which used to be common, no longer exist.

JOHNSON:
Exactly. The auk, the passenger pigeon, and the Labrador duck are a thing of the past.

SALISBURY:
When we stop to look around, I think we realize that our generation has be very destructive (pause) not thrifty with our wildlife, at all. It seems to me that we are morally obligated to preserve the beautiful out-of-doors for the generations to follow --- or am I wrong?

JOHNSON:
If you <u>are</u> wrong, Mr. Salisbury, then thousands of others are wrong too, because that's just what 4-H Club members think. And they not only <u>think it</u>, they <u>do something about it</u>. I suppose you've heard about this phase of club work, haven't you?

HEMPHILL:
Well, I guess I have. That is, I've read about it. Seems to me that Conservation was discussed here at National 4-H Camp one year.

JOHNSON:
That's right, it was --- in 1936, just two years after the work first started. Minnesota, the home of the author of this new bulletin, was one of the first States to officially adopt conservation of wildlife as a part of their State program. And should I mention some more States ---

SALISBURY:
I'll name one --- Kansas, for instance. Why, when I was a stripling back in the Sunflower State, nothing pleased me more on a blistering hot afternoon than to study wildlife from the middle of our well-shaded old swimmin' hole.

HEMPHILL:
You mean you studied wildlife --- or did the wildlife study you?

JOHNSON:
It might seem from this confession that the Mr. Salisbury of 1910 was himself a part of wildlife.

SALISBURY:
This is no time for personal history, folks. Has Kansas followed through on my nature study program?

JOHNSON:
I don't know about following through on your Nature study program, Mr. Salisbury, but I do know that 15,000 4-H club members in Kansas, have been doing a lot of conservation work. More than 200,000 boys and girls from at least 32 States are taking part in the wildlife program.

HEMPHILL:
How interesting! Even though each of these boys and girls do only a small piece of work --- just a lot of resources can be preserved.

SALISBURY:
Not only preserved, No, but wisely used. There's no percentage in letting trees grow until they decay --- that's not wise. It's better to use them for the good of society.

JOHNSON:
And we need to kill some animals occasionally to bring about a proper balance of wildlife.

SALISBURY:
True enough. If they're allowed to multiply too fast, or in seasons of short food supplies, they may actually become our enemies. Entire species of some animals may be wiped out. We sometimes forget this.

HEMPHILL:
Isn't that true, Morse. Why, an improper balance might bring about a fishless stream,--- a bird-less farmstead,--- or squirrel-less woods. Don't say I'm not a wildlife technician.

SALISBURY:
Maybe so, maybe so. You're certainly well versed along conversation lines (but what woman isn't), and you're better versed along conservation lines than I imagined. That's a feather in your hat!

HEMPHILL:
Thanks, Morse. But I don't want your feather!

SALISBURY:
Why?

JOHNSON:
I'll guess. Maybe because too many other women have worn feathers in their hats.

HEMPHILL:
Exactly. And as a result many beautiful species of birds are extinct.

SALISBURY:
Okay, I'll keep the feather myself. But let's find out more about trees and plants. Club members "learn by doing" you said.

JOHNSON:
Yes, they learn about trees, shrubs and forestry, first-hand. You see 4-H clubs are primarily groups of rural boys and girls. As a result they practically live out-of-doors.

HEMPHILL:
I'll bet these boys and girls learn to know trees by their leaves, by their bark or even by their buds and blossoms.

JOHNSON:
They certainly do.

SALISBURY:
And do members plant trees and shrubs?

JOHNSON:
Yes, tree-planting is popular. And members not only plant trees at home but clubs plant and care for trees on school grounds --- or around community buildings.

SALISBURY:
Some clubs I've read about learn to tell the age of trees by the annual rings.

HEMPHILL:
Trees have rings?

SALISBURY:
Sure --- haven't you seen a stump showing annual growth rings? There's one ring for each year.

HEMPHILL:
Interesting. Do you know -- I'd love to go on a nature study hike with club members -- to see trees, to pick wild strawberries, or maybe some gooseberries. What could be more fun!

SALISBURY:
Than picking berries? Eating them, of course.

JOHNSON:
Yes, eating them as they are -- or as jellies, jams, marmalades and sauces fixed up the 4-H club way. Did you ever get your face smeared up with the juice of wild plants or fruits, Mr. Salisbury?

SALISBURY:
I most certainly have. Once I came home after a nutting expedition with some sticky stain all over my hands -- and shirt too.

JOHNSON:
Kind of a dyed-in-the-skin nut picker, weren't you?

HEMPHILL:
I'll bet you don't know, Morse, that because some of these plant materials stain so well, rural folks often cook them up and use the liquid for dyeing fabrics?

JOHNSON:
That fact, Miss Hemphill, shows that conservation work can be tied in very closely with the regular project work of clubs -- clothing or home furnishings work for example.

SALISBURY:
Then there is economy in the "homespun" way of making dyes?

HEMPHILL:
Of course there is. And can you see how the arranging of lowers and foliage can be part of the room-improvement project for girls?

SALISBURY:
Yes, and I can see that the study of wildlife is closely related to agricultural projects. Conservation might include a study of range management, weed control, predatory animals, and even parasite control. With all of my ideas I should be a good local leader?

JOHNSON:
You would be, Mr. Salisbury.

HEMPHILL:
Local leaders? Let me think (pause),- if my memory serves me right,- these local leaders are the grown-ups who have charge of the clubs. Is that right?

JOHNSON:
Yes, they guide the boys and girls in their work --- and help to keep them inspired to see the good in rural life. But Miss Hemphill, my mind still wanders back to this nature study hike you talked about ---

HEMPHILL:
Yes? --- Well, I'm going on one.

SALISBURY:
Hemphill Marches On!

JOHNSON:
Let's march with her, Mr. Salisbury. Then all of us will get a better idea about the kind of conservation work that 4-H clubs are doing. 4-H boys and girls have some grand hikes at their State conservation camps.

HEMPHILL:
Ah! - to hear the song of the lark -- the chirp of the robin -- and the shrill hoot of the owl. I'd jump at the chance to go into the country at daybreak some morning to hear the songs of the birds.

SALISBURY:
Jo, get ready to jump! And plan to leap right for the middle of my garden at 5 bells tomorrow morning. From a vantage point on the end of our extra hoe you will hear the sweet harmony of countless birds.

HEMPHILL:
Any morning but tomorrow morning, Morse, because tomorrow ----------

SALISBURY:
I might have known it. (She doesn't know what she's missing).

JOHNSON:
You don't by chance mean the work.

SALISBURY:
No ---

JOHNSON:
But you do mean the chance to get acquainted with the birds --- to know them by their calls or whistles -- just as Farm and Home listeners know you and Miss Hemphill by your voices.

SALISBURY:
Yes, that's one thing.

JOHNSON:
And our 4-H club members learn to recognize birds by their plumage, by their nesting habits -- or even by the food they eat. In order to attract birds to their farmsteads, boys and girls build birdhouses, feeding stations, and even have special patches of food planted for the birds.

HEMPHILL:
That's grand. I'd like to study birds some more and I still say, Morse, any morning but tomorrow. But, let's move on,- I'm anxious to learn more about this conservation program.

JOHNSON:
To my right --- can you imagine a meadow of courting butterflies and swarming insects! From below, the sounds of wildlife ---

HEMPHILL:
Ah! a hoot owl!

SALISBURY:
At the sound of the splash --- a frog, Jo, not a hoot owl, --- slips into the water. Kersplash! What next?

JOHNSON:
Well, it says "No Fishing" here. And look at the old bait cans on the bank. Yes, and there's a piece of fish-line caught in the branch. Someone must have forgotten the game laws.

SALISBURY:
Look! Over by that tree I see some of the mammalian of the wildlife species.

HEMPHILL:
If you mean that chattering chipmunk on the other side, why don't you say so?

JOHNSON:
And I see a cotton-tail rabbit. A chipmunk and a rabbit -- that's two of the so-called mammals; and there are 5,000 known species. What more?

HEMPHILL:
I was thinking -- I'd like to know the life history of some of the birds and animals.

JOHNSON:
Yes, that's always very interesting. And I think we should know more about our own State game laws -- that's part of most 4-H conservation programs.

HEMPHILL:
Granted. And, when people understand the life histories of our protected wildlife, they'll understand game laws better. Then they'll know the why's and wherefore's of "No Fishing" signs. Is that sound reasoning, Morse?

SALISBURY:
It is, Jo, and I was just thinking to myself -----

HEMPHILL:
Go ahead and think out loud.

SALISBURY:
I think --- that even though water and soil are not wildlife --- they are natural resources and we need to pay more attention to them.

JOHNSON:
You're right, Mr. Salisbury. Many States are stressing conservation of soil resources through boys' and girls' clubs --- teaching such things as better cropping systems, terracing, and gully control.

SALISBURY:
How about saving water or moisture by reducing the run-off on the soil and preventing evaporation? That's right in line with what you just said.

HEMPHILL:
I'm glad to hear you mention water conservation, Morse. That's important. (Pause) You know, I have a dandy idea about this whole program.

SALISBURY:
There's always room for a good idea!

HEMPHILL:
If I were studying conservation, I'd hike all over some area; then I'd make a map and spot all of the wildlife on it. Wouldn't that be fun!

JOHNSON:
Well, if folks don't think it's fun, just ask one of the many club members in the United States who are already doing this very thing. It helps them to see how broad the program really is.

SALISBURY:
Yes, and it's as broad as the great out-of-doors.

HEMPHILL:
Maybe Louis Agassiz, the scientist was right when he said "Study nature, not books." At least I could find plenty to study if I could go on a real hike.

SALISBURY:
Use your imagination, Jo. You can go on a real nature study hike any time, right at home --- right in your own small neighborhood. It's a popular sport.

JOHNSON:
Sure, Miss Hemphill, and you can get plenty of good ideas from this new 4-H conservation bulletin I've been telling you about. Do you know that the conservation idea has been taking the country by storm?

SALISBURY:
Can you tell us just how popular it has really been in your own State, Ken?

JOHNSON:
Well, it has been the most popular feature ever added to South Dakotas's 4-H program in years --- and that's a big recommendation. The first year, in 1935, 86 4-H clubs did conservation work.

HEMPHILL:
How about 1936?

JOHNSON:
That's where the popularity really shows up. Twice as many clubs studied nature appreciation, an increase from 86 to 195 clubs.

SALISBURY:
And in 1937. Do you have figures on that?

JOHNSON:
Another increase there --- 218 clubs took part in 1937.

SALISBURY:
Can you tell us how many members that 218 clubs represents?

JOHNSON:
Yes; that figure represents 2,350 boys and girls. And many other States can show equally good records.

HEMPHILL:
Remarkable, isn't it!

JOHNSON:
Looking at this thing from a national viewpoint --- think of all these young people who are learning to enjoy nature --- learning to enjoy and appreciate the songs of the streams, the industry and wisdom of the bees and ants, the beauty of sunrise and sunset, and all of the things that help to make our life more complete

HEMPHILL:
Those words about the loveliness of nature remind me of Henry Van Dyke's poem.

SALISBURY:
I'll bet it's the one that starts --- "These are the things I prize" ---

HEMPHILL:
That's right:- "These are the things I prize
And hold of dearest worth;
Light of the sapphire skies,
Peace of the silent hills,
Shelter of forests, comfort of the grass,
Music of birds, murmur of little rills,
Shadows of clouds that swiftly pass,
And, after showers
The smell of flowers
And of the good brown earth--
And best of all, along the way
Friendship and mirth."

SALISBURY:
Splendid. Now if I wanted more information on <u>teaching conservation of wildlife</u> -----

HEMPHILL:
And if I wanted to learn more about <u>enjoying nature study and wildlife myself</u> -----

JOHNSON:
Then you would get a copy of this attractive new Department of Agriculture bulletin called "Teaching Conservation of Wildlife Through 4-H Clubs."

SALISBURY:
Thanks for the nature study tour, Mr. Johnson. Let me repeat --- "All Farm and Home Folks interested in teaching or learning more about the wonders of the out-of-doors, write for 'Teaching Conservation of Wildlife Through 4-H Clubs.'" Free while the supply lasts --- if you write to the United States Department of Agriculture, Washington, D. C.

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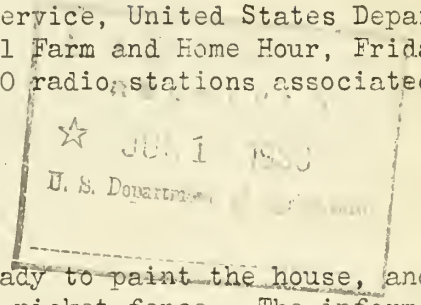
"PAINTING ON THE FARM"

A radio conversation between Morse Salisbury, Assistant Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, presented during the National Farm and Home Hour, Friday, May 6, 1938, and broadcast by a network of 90 radio stations associated with the National Broadcasting Company.



--ooOoo--

WALLACE KADDERLY:

And here we are in Washington, all ready to paint the house, and paint the barn -- and maybe the tool shed, and the picket fence. The information for this report comes from the Forest Products Laboratory, Madison, Wisconsin, where Doctor F. L. Browne, Senior Chemist, has been working for years on problems connected with painting farm buildings. As you already know, the Forest Products Laboratory is a research organization of the United States Forest Service. But let's learn about painting from two ace reporters who are today representing the Forest Products Laboratory -- Josephine Hemphill, and -- Who's the gentleman painting the picket fence.

JOSEPHINE HEMPHILL:

I've seen that man somewhere.

MORSE SALISBURY:

Salisbury's the name.

HEMPHILL:

Salisbury?

SALISBURY:

Salisbury. And where do you live.

HEMPHILL:

Down the road a piece.

SALISBURY:

How far.

HEMPHILL:

Oh, just a hoot an' a holler.

SALISBURY:

How'd you happen to stop here.

HEMPHILL:

I saw you painting -- so I just stopped. Hey! You're splashing paint on my shoes.

SALISBURY:

Lady, would you mind moving back a few inches? And don't tramp all over my new paint book.

(over)

HEMPHILL:
Paint book. Can't you paint without a -- This is funny.

SALISBURY:
What's funny.

HEMPHILL:
This book -- "Painting on the Farm."

SALISBURY:
And why is it funny?

HEMPHILL:
What's the difference between painting on the farm, and painting in town. Use the same paint.

SALISBURY:
Yes, you do. But when it comes to farm painting, there are two points of view.

HEMPHILL:
Yes --

SALISBURY:
Say, do you always stop and ask questions -- whenever the spirit moves you?

HEMPHILL:
I have to. I'm a reporter. And I like to interview painters, especially when they can do such a nice neat job as this picket fence.

SALISBURY:
It's not bad. . . . Well, I don't mind answering a few questions. Won't you -- sit down -- on the grass?

HEMPHILL:
No thanks. I'll just lean on the fence, if it's all right with you.

SALISBURY:
Well, as I started to explain, when it comes to farm painting, there are two points of view. One farmer may have the idea it pays -- as a business proposition -- to keep his buildings bright and shining all the time. And there's an element of good advertising in that idea. Then there's what Doctor Browne of the Forest Products Laboratory calls the "little gray home in the West" ideal -- the buildings are part of the country, not the city. The unpainted wood takes the weather -- it becomes a neutral, unassuming color -- and blends into the natural background.

HEMPHILL:
Which method do you and Doctor Browne recommend?

SALISBURY:
Both. Depending on circumstances. Why do you paint wood, in the first place?

HEMPHILL:
To make it look better and last longer.

SALISBURY:
Right. But some people don't want a painted surface. They'd rather have the weathered appearance. And, in a great many cases, the unpainted wood may last a long time. But if you decide not to paint -- keep in mind certain points. For one thing, you may have to replace a board here and there -- oftener than you would in a painted building.

HEMPHILL:
Would that cost a lot of money?

SALISBURY:
No -- In fact, it might be quite economical, if you don't care very much about appearance.

HEMPHILL:
What kinds of wood stand up well without paint?

SALISBURY:
Cedar, cypress, redwood, white pine.... They're among the best. Edge-grain stock is more satisfactory than flat-grain. If the wood is flat-sawed, nail it on with the heart side inward. When it comes to weather damage, long pieces usually resist the weather better than short ones, and moderate or narrow boards better than wide ones.

HEMPHILL:
I wish you'd tell me what you mean by "weather damage".

SALISBURY:
Have you ever had a severe case of chapped skin?

HEMPHILL:
I certainly have.

SALISBURY:
Well, if a piece of lumber could feel -- that's the way it would feel after exposure to snow and rain, and then hot sunshine. The wood shrinks -- then it swells. Surface cracks open up. These cracks get deeper and deeper. The boards curl up at the edges. They pull away from the fastenings, and the nails pull out, too.

HEMPHILL:
And paint prevents this weather damage, by keeping moisture away from the wood.

SALISBURY:
It undoubtedly helps to prevent large and rapid moisture changes.

HEMPHILL:
Does paint really prevent decay of the wood?

SALISBURY:
No. Don't ever depend on paint to prevent decay. If conditions are favorable for decay, the wood will rot, whether it's painted or not.

HEMPHILL:
But paint does retard weathering.

SALISBURY:
Oh yes. It reduces the "dose" of moisture the wood has to take at any one time. Wood that's kept properly painted remains tight, straight, and in good condition. Unpainted wood often does not.

HEMPHILL:
I've about decided to paint my house.

SALISBURY:
When do you start your painting?

HEMPHILL:
The sooner the better.

SALISBURY:
Yes -- but are you painting -- or re-painting?

HEMPHILL:
Why --

SALISBURY:
Put on the first coat of paint, the priming coat, as soon as possible after building. And even before that, keep the lumber protected against the weather.

HEMPHILL:
Tell me this. If you put on one coat of paint in the fall, is it a good plan to wait till spring to put on the second coat?

SALISBURY:
No, it is not.

HEMPHILL:
Why, I thought --

SALISBURY:
I know what you thought. But this so-called seasoning of a priming coat is all a mistake. Tests made at Madison show that you shorten the service life of paints -- by waiting too long between coats.

HEMPHILL:
How long should you wait?

SALISBURY:
Two days. Two days of good drying weather is plenty. Never wait longer than two weeks, if the weather's at all favorable.

HEMPHILL:
And I suppose you should never paint when the weather's wet -- or foggy.

SALISBURY:
No -- do your house painting when it's neither too hot nor too cold to work in comfort. Spring and fall are good times. But don't make the mistake I did once, and try to paint when insects are swarming.

HEMPHILL:
That would give you a "stippled" effect.

SALISBURY:
Or "speckled".

HEMPHILL:
How can you tell when a house needs re-painting?

SALISBURY:
Well, you'd better begin thinking about repainting when the paint begins to chalk, when you can wipe it off, in little particles, and they're like dust in your hand. Next, you'll see little breaks or cracks. Somewhere about this stage you should re-paint. If you wait too long, the paint may begain to fall away in spots.

HEMPHILL:
I know. And you can see the wood, itself.

SALISBURY:
Yes, and the wood will check, and crack, and maybe warp, and it'll take more paint to do the job than if you'd done it sooner. Besides, if you wait too long, you'll have to clean off the old coating pretty thoroughly so the new paint can take hold -- and that means more trouble and expense.

HEMPHILL:
Then you'd better re-paint just before you can see the surface of the wood.

SALISBURY:
Yes, that'll save you money.

HEMPHILL:
How often should a house be painted, after the old job?

SALISBURY:
If you have to repaint within two years, something's radically wrong. As a matter of fact, the paint job should last much longer than two years.

HEMPHILL:
In general, how often should a house be re-painted?

SALISBURY:
I can't answer that question.

HEMPHILL:
After all the information you got from Doctor Browne?

SALISBURY:
Doctor Browne wouldn't answer that question himself. It depends on the kind of paint, and to some extent on the kind of wood. Here's a simple test you can use. If the paint on your house or your barn looks rough, or grainy -- I mean before it's actually started to fall off -- try flaking some of it with your finger nail. If it does not have a good tight bond with the wood, you'll be money ahead to get on with the repainting as soon as you can manage it.

HEMPHILL:
What kind of paint do you recommend?

SALISBURY:
A good durable paint. Painting's hard work -- it's a job you don't want to do too often -- so get a good durable paint, and don't be stingy with it. Don't mix it too thin.

HEMPHILL:
How far should a gallon go?

SALISBURY:
From 500 to 600 square feet -- per coat of paint, of course.

HEMPHILL:
If you're painting a barn -- is there any special kind --

SALISBURY:
There's nothing better, for service and economy, than the iron oxide paint your grandfather used.

HEMPHILL:
And that was a good plain red -- if you want to know.

SALISBURY:
Nothing better -- if it's the genuine stuff, and properly mixed. You can get excellent service from other colored paints -- chrome yellow, for example. Aluminum paint is very durable. A good many farmers are using aluminum paint with great success, on barns and other buildings.

HEMPHILL:
It looks bright - and clean. How about aluminum paint for a house?

SALISBURY:
Excellent, for a priming coat. As a second coat -- well, for old-fashioned people like me, it's a little too metallic-looking. I like a house that's painted white.

HEMPHILL:
You mean a tinted white.... With window boxes.

SALISBURY:
Well -- yes. And I have a fondness for the new variety of petunia known as Topaz Rose.

HEMPHILL:
I wish I had some window boxes.

SALISBURY:
If that is the extent of your wants -- I think they could be gratified.

HEMPHILL:
Well, you like a house that's painted white -- but I happen to know that the dark-pigmented barn paints are much cheaper -- and they last longer.

SALISBURY:
That's true. But I'm still partial to white paint -- for my house in the village of Falls Church, Virginia.

HEMPHILL:
For farm homes -- what do you think of the old-fashioned white-lead-and-oil paint?

SALISBURY:
I like it, and the Forest Products Laboratory gives it a very high rating. Now I know that many painters prefer straight white lead paint, because they've had more experience with it. It's easily mixed -- on the job -- from the paste form. Straight white lead paint will stand more neglect than other white paints. If you're going to let your paint job run over time, then straight white lead is the safest white or tinted paint to use.

HEMPHILL:
That's a fact worth remembering.

SALISBURY:
But I'd make an exception in the South Atlantic and Gulf States. Where both sunshine and humidity are high -- paints with a certain amount of zinc oxide are more durable than the straight white lead. Now, any more questions?

HEMPHILL:
Yes. If you were going to get flower boxes, -- what kind of flowers --

SALISBURY:
You get your house painted, before you talk about flower boxes. I'm glad to say the Forest Products Laboratory has a leaflet on this subject -- by Doctor Browne -- "When and How to Paint Farm Buildings." This leaflet includes such subjects as a painting program for the farm, the bad results of following one kind of paint with a different paint, a discussion of all the different types of ready-mixed paints. Everybody interested may get a copy of this free publication from the Forest Products Laboratory, Madison, Wisconsin.

KADDERLY:
You have just heard Josephine Hemphill of the Radio Service and Morse Salisbury, Acting Director of Information for the United States Department of Agriculture, reporting on "When and How to Paint Farm Building." Information for this report comes from the Forest Products Laboratory, Madison, Wisconsin. For further information on painting farm buildings, write to the Forest Products Laboratory, Madison, Wisconsin, for their leaflet on Painting farm buildings.

PLANS FOR CROP INSURANCE

A radio announcement by Morse Salisbury, Office of Information, broadcast Friday, May 6, 1938, in the Department of Agriculture period, National Farm and Home Hour, by 90 stations affiliated with the National Broadcasting Company.

☆ JUL 1 1938 ☆
U. S. Department of Agriculture

---oooOooo---

The Federal Crop Insurance Corporation this week started a series of State meetings to explain to the public the plans for insurance on the 1939 wheat crop, and to give detailed instructions to those who will help conduct the insurance plan in the States.

Monday and Tuesday the crop insurance officers held meetings at Amarillo, Texas, and Columbua, Ohio. Wednesday and Thursday, meeting places were Enid, Oklahoma, and LaFayette, Indiana. Today, the public has been invited to attend meetings at Hutchinson, Kansas, and Champaign, Illinois. Tomorrow, in the same cities, the crop insurance corporation officers will meet with their State working associates.

A public meeting for Missouri people is scheduled for next Monday at Columbia; one for both Idaho and Utah people at Pocatello, Idaho, on Tuesday; for Iowa people at Des Moines on Wednesday; and then on Friday for Montana people at Great Falls, and for Nebraska people at North Platte; State meetings will be held in other wheat States week after next.

Meanwhile, crop insurance workers are getting out figures that give wheat growers a pretty fair indication of what it will cost them to insure their 1939 wheat crop under the new plan that Congress has provided.

The Corporation has announced average county loss figures for counties in Ohio, Texas, Oklahoma, and Indiana.

The crop insurance people emphasize that these county average loss figures don't show exactly what individual farmers will pay for insurance. Individual premiums will vary up and down from the county averages because loss experience on the individual farm is averaged in with the county loss experience. For an example, let's look at the figures for Pickaway County, Ohio-- simply because the figures show that happens to be one of Ohio's biggest wheat-producing counties.

In Pickaway County, the average loss figure is about 1 and 3/10 bushels per acre. This would be about the average cost per acre to insure up to 75 percent of the average yield on the insured farm. The average yield of wheat per acre for Pickaway County in the 10 years, 1926 to 1935, was 16 and 6/10 bushels. It would take 8/10 of a bushel per acre to insure half an average crop. As this example indicates, farmers may insure their crops at either 75 or 50 percent of the average yield established for their farms.

Remember, the loss figures I just gave are county averages--not individual farm figures. But the county average figures illustrate how the plan is worked out, and before long, farmers who want to insure their 1939 wheat yields can learn the full details of the plan.

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"WHAT'S IN A FOOD NAME"

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, presented during the National Farm and Home Hour, Tuesday, May 10, 1938, and broadcast by a network of 90 stations associated with the National Broadcasting Company.

--ooOOoo--

WALLACE KADDERLY:

And here we are in Washington, to hear Josephine Hemphill and Morse Salisbury give a report from the Federal Food and Drug Administration on -- "What's In a Name."

SALISBURY:

"What's in a Food Name."

KADDERLY:

So Shakespeare wasn't good enough for you.

SALISBURY:

Shakespeare was all right -- in his line.

HEMPHILL:

It's this way, Mr. Kadderly. Shakespeare said "That which we call a rose by any other name would smell as sweet."

KADDERLY:

And so it would.

HEMPHILL:

I know. But the Food and Drug Administration must be more definite. For example, that which we call rose extract -- that's a flavoring we use in candy, and cake frosting -- well, rose extract is "the flavoring extract prepared from attar of roses, with or without red rose petals. It contains not less than four-tenths percent by volume of attar of roses."

KADDERLY:

I see.

SALISBURY:

And that's only one of several hundred definitions for food in a leaflet we have here -- "Standards of identity" for food products -- standards adopted by the Department of Agriculture to guide the men who enforce the Pure Food Law.

HEMPHILL:

Explain how they use the guide. Take an example -- egg noodles.

SALISBURY:

(On page -- what?)

(over)

HEMPHILL:
Right here. Page eight -- "Macaroni and Noodles."

SALISBURY:
. . . . Egg noodles, officially, are made of wheat flour and eggs.

HEMPHILL:
Whole eggs and/or egg yolks.

SALISBURY:
Just so they're eggs. Now once in a while, a careless dealer tries to sell noodles made without eggs, but colored yellow, to make them look like egg noodles. Naturally, such products don't stay on the market long. They're a violation of the Pure Food Law.

HEMPHILL:
Yes. Artificially colored, to conceal inferiority due to the lack of eggs. Have you heard the latest -- in noodle rackets?

SALISBURY:
Probably not. What is it.

HEMPHILL:
Spaghetti, curled up to look like noodles and labeled "Fresh Egg Noodles."

SALISBURY:
(I never noodle now -- what a noodle racket really was.) Well, now you can see how important it is, in food control work, to have a specific standard, or definition, for a food product.

HEMPHILL:
And of course the definition implies that the food is clean and sound.

SALISBURY:
Of course. This first part of the book defines Meat -- prepared meats, lard, leaf lard. Then we come to Eggs, and Egg Products.

HEMPHILL:
Including frozen eggs.

SALISBURY:
Frozen eggs, and dried eggs. Then Milk and Milk Products -- pasteurized milk, homogenized milk, evaporated, sweetened condensed, dried, malted, goat's milk. Skim milks -- six kinds. Cream -- three kinds. Butter. You know butter must contain not less than 80 percent of milk fat?

HEMPHILL:
Sure. Everybody knows that.

SALISBURY:
Well, maybe not everybody knows that the butter standard is a law, enacted by the Congress of the United States. (So don't you try to sell butter containing less than 80 percent butter fat.)

HEMPHILL:
(I certainly won't.) For butter, we have a law -- a legal standard. But these, in this leaflet, are not legal -- they're official.

SALISBURY:
Yes. They're what we call "advisory standards."

HEMPHILL:
Can you make it clear, in a very few words, the difference between advisory and legal standards?

SALISBURY:
Yes, I think so, and at the same time I'll explain why the Secretary of Agriculture has found it necessary to promulgate these standards. The Food and Drugs Act was passed in 1906. It contains six detailed definitions of food adulterations. One relates to added poisons in food, which obviously is an adulteration. Another relates to filth and decomposition.

HEMPHILL:
Certainly that's an adulteration, by all common standards.

SALISBURY:
Yes. Now the first four definitions of adulteration in the law relate to some form of debasement of food. All these definitions certainly presuppose some normal -- or let's say standard -- article of food to serve as a comparison.

HEMPHILL:
So you can tell whether the food under consideration -- say egg noodles, or milk -- whether it really departs from the standard.

SALISBURY:
That's the idea. Now although existence of a normal article of food is implied in the Pure Food law of 1906, nowhere is any authority actually given the Secretary of Agriculture to set up standards which have the force and effect of law. As a result, all the Secretary can do is announce what are called advisory standards. Here they are in this leaflet. This leaflet is a notice to honest food manufacturers that foods which comply with the standards will be regarded as free from adulteration. Foods that do not comply will be subject to legal action.

HEMPHILL:
But since the butter standard is a law -- then in the case of a butter case --

SALISBURY:
Be literal. Take a case of butter short in butterfat.

HEMPHILL:
In that case, all the Department has to do is go to the Court and say to the Judge: "Here's the law. Here's what the Congress of the United States says butter must be -- and this butter aint it, Your Honor."

SALISBURY:

However, except with butter, and certain canned foods -- it isn't enough to say to the Judge: "This aint it." The Secretary of Agriculture must go further, and prove, in each Court where a case is tried, that his advisory standard is a reasonable and accurate definition of the normal food. And now I've used up a lot more time than I intended. Let's go back to the leaflet.

HEMPHILL:

I think you stopped at Cheese.

SALISBURY:

Here are definitions for nineteen kinds of cheese. Let's see what the book says about limburger. "The curd is ripened in a damp atmosphere by special fermentation." . . . . Doesn't say how they make Limburger smell like -- Limburger. Now, Vegetable Products. Then Grain and Flours, and Breads. Whole-wheat bread, entire-wheat bread, graham bread, milk bread, Boston brown bread, raisin bread; spices -- fifty spices; flavoring extracts -- two dozen. Do you want to know about oil of orange?

HEMPHILL:

Certainly.

SALISBURY:

(Remember you asked for this.) Oil of orange is made "from the fresh peel of the orange."

HEMPHILL:

If that's all you have to know -- I could be a Food and Drug inspector myself.

SALISBURY:

(You could, could you.)

HEMPHILL:

Sure.

SALISBURY:

Oil of orange must have - quoting: "an optical rotation (25 degrees Centigrade) of not less than plus 95 degrees in a 100-millimeter tube."

HEMPHILL:

I -- don't want the job. . .

SALISBURY:

Your resignation is accepted.

HEMPHILL:

When I told Doctor Dunbar of the Food and Drug Administration we'd like to talk about this leaflet on Food standards, he wondered whether women would want a book about food -- without a single recipe.

SALISBURY:

And you think they do want it.

HEMPHILL:

Absolutely. Do you think all we care about is recipes? Of course we like recipes, too. But -- if you believe we aren't concerned with a subject so important as standards for the meat and bread and butter and milk and strawberry preserves we buy -- Well, I know we are.

SALISBURY:

To paraphrase Shakespeare --

"You have no other but a woman's reason:
You think it so, because you think it so."

HEMPHILL:

Yes. Don't you think so too?

SALISBURY:

I do think so. I agree with you that women, and men too, are deeply concerned with the quality of food they buy. These standards, as outlined in this leaflet we have here, have a direct influence on the quality of the food we eat. And I'm glad to say that everybody interested may get a copy of this publication, "Food Standards," from the Food and Drug Administration, Washington, D.C.

KADDERLY:

And thanks, Morse, for reminding us. You have just heard Josephine Hemphill of the Radio Service and Morse Salisbury, Acting Director of Information for the United States Department of Agriculture, reporting on Food Standards as enforced by the Federal Food and Drug Administration. For copies of the leaflet they have described, write to the Food and Drug Administration, Washington, D.C.

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JUN 1 1938
U. S. Department of Agriculture

FALLACIES ABOUT WOOD

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, broadcast during the National Farm and Home Hour, Friday, May 13, 1938, and broadcast by a network of 90 stations associated with the National Broadcasting Company.

---ooOoo---

BRYSON RASH:
And here we are in Washington, where it's Friday the thirteenth, to continue our series of talks about wood. Josephine Hemphill and Morse Salisbury are giving this report. It contains information from the Forest Products Laboratory, Madison, Wisconsin, a research organization of the United States Forest Service. Since today is Friday the thirteenth, our reporters will give us some common superstitions about wood. By the way, Josephine, are you superstitious?

JOSEPHINE HEMPHILL:
Why, no -- Mr. Salisbury, are you superstitious?

MORSE SALISBURY:
Of course not. What do you think I am? A pagan?

HEMPHILL:
(I'm sure I don't know.) Bryson, are you superstitious.

RASH:
No. Absolutely not!

HEMPHILL:
Well, well, well -- this is fine. It's a pleasure to work with such enlightened people.

SALISBURY:
You're always working with people who're free from superstition.

HEMPHILL:
Am I?

SALISBURY:
There's not a scientist in the Department of Agriculture --

HEMPHILL:
Oh, the scientists! They don't even knock on wood.

SALISBURY:
Knocking on wood is probably the most common superstition of all.

HEMPHILL:
It must be one of the oldest. How do you suppose it began?

SALISBURY:
Oh, I think I've read about the origin. Thousands of years ago, people

(over)

SALISBURY: (continued)
believed that spirits lived in trees. When our ancestors wanted help, from the spirits, they'd knock on the tree the spirit lived in.

HEMPHILL:
I see.

"An e'en to this day is the practice made good
When, to ward off disaster, we knock upon wood."

Oh, not you! Not Bryson Rash! No indeed.

SALISBURY:
Now look here -- we're not talking about that kind of superstition today. Let's have your list of common fallacies about wood -- and by common fallacies I mean false ideas that lead to trouble, and expense -- when you're building a house or a barn. Fallacy Number One.

HEMPHILL:
Well, some people think that in the case of fire, wood used in construction is under all conditions more dangerous than steel. Is that true?

SALISBURY:
It is not true. It is true that wood turns to charcoal, when it's heated to the low temperature of about 570 degrees Fahrenheit, and it is true that steel is little affected at such temperatures. But as the fire gets under way, and reaches high temperatures of 1500 to 2000 degrees, wood has one tremendous advantage -- it is a poor conductor of heat.

HEMPHILL:
Explain that please.

SALISBURY:
Well, take large beams, or thick planks. The outside may burn or char, while the inside does not. In the same fire -- and carrying the same load -- steel heats through very rapidly. Steel may lose its strength and drop its load sooner than wood.

HEMPHILL:
If your barn was on fire, and it was only a question of minutes or seconds whether you could save your livestock --

SALISBURY:
In that case, the extra support given to the barn by heavy timber framing, as compared with light steel members -- might make all the difference.

HEMPHILL:
I must say I'm learning. Now here's Fallacy Number Two. Is it true that all wood, in the course of time, just naturally decays as a result of age?

SALISBURY:
It is not true. Time or age, in itself, has nothing to do with decay of wood.

HEMPHILL:
Are you -- sure about that?

SALISBURY:
Am I sure? Let me give you a few facts. When the White House was remodelled, in 1928, workers found sound roof timbers that had been in place more than a hundred years, since 1816. In Massachusetts, at Dedham, there's a wooden house -- the Fairbanks house -- standing structurally intact, after three centuries.

HEMPHILL:
Three hundred years . . . .

SALISBURY:
Yes. In Arizona and New Mexico, in the ruins of Indian pueblos, archaeologists found timbers several hundred years old . . . . Now I'll take you over to Italy -- to Lake Nemi. A Roman emperor once had a houseboat on this lake. The boat sank. Nearly two thousand years after, a part of that houseboat was sound enough to be identified by the Forest Products Laboratory.

HEMPHILL:
What was it made of -- What kind of wood?

SALISBURY:
It was made of spruce. And if you're not convinced by now, that time and age alone do not cause decay, -- I'll give you another example.

HEMPHILL:
I'm convinced, all right.

SALISBURY:
I'm going to give it to you anyway, to further your education. Not long ago, in Washington State, workmen found a log seven feet in diameter, in a tunnel they were digging 150 feet below the bed of the Yakima River. A piece of this log, sent to the Forest Products Laboratory, was identified as sequoia -- an extinct species of sequoia -- of an age estimated at 12 million years.

HEMPHILL:
I'm convinced. In fact, I'm overwhelmed.

SALISBURY:
These examples prove that wood does not necessarily decay with age.

HEMPHILL:
Well, what does cause decay?

SALISBURY:
One thing only -- a plant -- a fungus. In the examples I mentioned, the wood had been kept free of fungus. It had been kept dry, as in weatherproof structures or in a dry climate, or it had been kept wet -- thoroughly and permanently saturated.

HEMPHILL:
I see.

Then there's no decay, if the wood's too dry for the fungus to grow. And also -- if the wood is thoroughly saturated, the fungus is -- Well, would you say "drowned out"?

SALISBURY:
Exactly. Experts at the Forest Products Laboratory say the "range of activity" of fungus lies between 20 percent moisture content of the wood, and a condition that's nearly "soaking wet."

HEMPHILL:
If a builder knows the true cause of decay -- he can do something to prevent it.

SALISBURY:
He can take precautions -- in building. Next fallacy.

HEMPHILL:
Next -- Is it true that some woods never decay, no matter how hard they're used, or how much they're exposed?

SALISBURY:
It is not. No wood will decay if it's fully protected from fungi. Any wood will decay if exposed to fungus attack that is severe enough, and long-enough continued. Two conditions that bring about decay of wood are dampness, and weather that's mild-to-warm.

HEMPHILL:
Then if you build a back porch over damp ground -- you can expect the worst.

SALISBURY:
You seem to know what you're talking about.

HEMPHILL:
From bitter experience.

SALISBURY:
Well, if you have a back porch, or a whole house for that matter, -- built over ground that's damp or poorly drained, with the foundations bricked or boarded in -- look out for decay.

HEMPHILL:
How about sills, on damp ground?

SALISBURY:
Sills of untreated wood are sure to rot if they rest directly on damp ground. Same thing goes for untreated posts and poles, set in the ground, where they're exposed to ideal conditions for fungus attack. Their service usually ends in decay near the ground line, no matter what kind of wood they're made of.

HEMPHILL:
Now here's something else you can explain, Professor. In the same piece of wood, isn't there a difference between the inside and the outside? I mean doesn't the heartwood resist decay longer than the sapwood?

SALISBURY:
Yes, it does. Sapwood, the outer, light-colored part of the tree trunk, is easily destroyed by decay. But remember this -- the heartwood of some species, take cedar, resists decay longer than the heartwood of, say -- balsam. That's why farmers pick out a good durable wood for fence posts and so on -- a wood that may last for years -- cedar, catalpa, chestnut, Southern cypress, juniper.

HEMPHILL:
How about redwood?

SALISBURY:
Yes -- redwood . . . Black locust is another long-lasting wood. Another is Osage orange or bois d'arc.

HEMPHILL:
But even these woods will decay -- the part that's under ground.

SALISBURY:
That's true, but in a durable wood -- like cedar -- the heartwood rots very slowly -- after the sapwood decays. Of course treating the wood with a good preservative changes the picture. The preservative goes mostly into the sapwood, and protects the part most likely to rot.

HEMPHILL:
Tell me this: Is there such a thing as dry rot of wood?

SALISBURY:
No. In spite of all that's been said and written about dry rot in buildings, there is no such thing. Any brown, crumbly rot is called "dry rot" -- but that's a misnomer. As I told you, no fungus can grow without moisture.

HEMPHILL:
Well, to further my education, I wish you'd tell me more, sometime, about the fungus that causes wood to decay.

SALISBURY:
I'll do that, Jo. It's an interesting story.

HEMPHILL:
In a frame house, what can you do to prevent decay?

SALISBURY:
Take a few normal precautions. A good frame house that's dry and well-built is in practically no danger from decay, if you take half a dozen precautions.

HEMPHILL:
What are they?

SALISBURY:

First -- Build your house on a site that's well-drained. Second -- Get your lumber -- well-seasoned lumber -- from a yard that won't tolerate rot in foundations and lumber piles. Don't use any lumber you suspect is starting to decay. Third -- Don't let the lumber lie on the ground, after it's delivered on the job. Fourth -- Don't let any untreated lumber come in contact with the soil, or with foundations or walls likely to be damp. Also -- unseasoned wood should not be embedded in concrete or masonry, without leaving ventilation around the ends of the timbers. (Now -- where am I.)

HEMPHILL:

Number five.

SALISBURY:

Five -- Unless wood flooring has been chemically treated, never lay it directly on the soil, or on concrete in contact with the soil. Provide plenty of ventilation, so that free circulation of air around the wood will keep it dry. Miss Hemphill -- do you know we've used up all our time?

HEMPHILL:

But if you knew how much I'm learning --

SALISBURY:

Well, we'll have another talk on superstitions -- false ideas that concern wood. And now, we'd better get back to work before it begins to rain.

HEMPHILL:

Rain. There's not a sign of rain.

SALISBURY:

Well -- it's going to rain. I can feel it in my bones. I can feel it in my bones . . . .

HEMPHILL:

But I thought you weren't -- I thought you didn't believe in things like that.

SALISBURY:

Things like what . . . . Certainly I believe in my own bones.

- - - -

BRYSON RASH:

You have just heard Josephine Hemphill of the Radio Service and Morse Salisbury, Acting Director of Information for the United States Department of Agriculture, reporting on false ideas about wood that lead to unnecessary trouble and expense. If you would like to have a circular describing in more detail the fallacies they have discussed, write to the Forest Products Laboratory, Madison, Wisconsin. Just send a post card to the Forest Products Laboratory, Madison, Wisconsin, and ask for the circular on Wood Fallacies.

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JUN 1 1938 ☆
U.S. Department of Agriculture

"MEAT INSPECTION"

A radio conversation between Morse Salisbury, Acting Director of Information, and Josephine Hemphill, Radio Service, United States Department of Agriculture, broadcast during the National Farm and Home Hour, Tuesday, May 17, 1938, by a network of 90 stations associated with the National Broadcasting Company.

---ooOoo---

JAMES MCGRATH:
And here in Washington, it's also a beautiful day. Josephine Hemphill and Morse Salisbury of the Department of Agriculture are here to report on meat inspection. Miss Hemphill, how'd you enjoy your walk up here in the sunshine?

JOSEPHINE HEMPHILL:
Very much, thank you. But I wish I could talk just on rainy days.

McGRATH:
You like rainy weather?

MORSE SALISBURY:
Josephine has a wet-weather friend.

HEMPHILL:
Up in British Columbia. He says he always makes it a point to listen to me when the weather's wet and he can't work outside. (When he hasn't anything else to do.)

McGRATH:
I see. Well, haven't you any fair-weather friends?

HEMPHILL:
Mr. Salisbury has. I wish you'd seen the letters he got, after the last meat talk. One lady said he made such a jolly meat man, she let the potatoes burn -- so she wouldn't miss a word of what he said.

McGRATH:
You don't say!

HEMPHILL:
Another lady said she could just see Mr. Salisbury in his meat shop -- whistling while he weighed out the hamburger steak. Mr. Salisbury, what were you whistling that day?

SALISBURY:
("ACH DU LIEBER AUGUSTINE.") I'm sure I don't remember. What kind of meat do you want today? How about a roast?

HEMPHILL:
Yes, a pot roast. . . . That piece there -- that looks like a good piece of meat. What's the meaning of the purple stamp?

(over)

SALISBURY:
That purple stamp is the Government inspection mark. It means this cut of meat is from a beef that passed a complete inspection, by a trained inspector. Ever go through a packing house?

HEMPHILL:
Yes -- one time -- In Kansas City.

SALISBURY:
If you'd ever worked in a packing house operated under Government inspection, you'd know how strict the regulations are. Only meat from healthy animals -- meat that's clean and wholesome in every way -- can pass inspection.

HEMPHILL:
Then all this meat here in the show case has been Government inspected.

SALISBURY:
Every bit of it.

HEMPHILL:
Just what do you mean by inspection?

SALISBURY:
Lady, are you really interested in meat inspection?

HEMPHILL:
I really am.

SALISBURY:
Then I'm going to give you a little book I've got around here somewhere -- Just excuse me a minute, will you, while I look in my desk.

HEMPHILL:
Certainly. ("ACH DU LIEBER AUGUSTINE")

SALISBURY:
Here's the book.

HEMPHILL:
Thank you.

SALISBURY:
"The Inspection Stamp as a Guide to Wholesome Meat."

HEMPHILL:
May I keep this copy?

SALISBURY:
Yes, I can get another one, from the Department of Agriculture. Now in that book you'll find eighteen pages about Federal meat inspection -- written in a way that's interesting as well as instructive. I believe you'll learn something from that book.

HEMPHILL:
I'm sure I will. This goes in my meat library, along with the meat recipes.

SALISBURY:
Got all the recipes you need?

HEMPHILL:
Oh, I can always use another one -- if it's good.

SALISBURY:
I've got a meat dish I like pretty well..... You say you'll take this pot roast?

HEMPHILL:
Yes. . . . What's on the purple stamp -- What does it say?

SALISBURY:
"U. S. Inspected & Passed."

HEMPHILL:
Isn't all meat "U. S. Inspected & Passed"?

SALISBURY:
No ma'am. The United States Government has authority only over meat that goes out of the State.

HEMPHILL:
Interstate commerce.

SALISBURY:
Interstate commerce, and foreign commerce. The Government has nothing to say about meat sold in the same State in which it's produced.

HEMPHILL:
But the State has something to say about it.

SALISBURY:
Yes. And cities, also, can supervise the meat sold within the city limits.

HEMPHILL:
The same way a city supervises the -- milk supply.

SALISBURY:
That's the idea.

HEMPHILL:
How much of the total meat supply in the United States is Government-inspected?

SALISBURY:
About two-thirds. This inspection is so complete that officials everywhere -- even in foreign countries -- accept U. S. Inspected meat without question.

HEMPHILL:
Would you -- I wonder if you'd do me a favor.

SALISBURY:
Anything you ask -- (within reason).

HEMPHILL:
Will you come up and talk to our Home Economics Club some time -- on meat inspection?

SALISBURY:
Why --

HEMPHILL:
Oh, you don't have to make a speech! All we want you to do is make a few remarks -- and then we have refreshments. We'll likely have strawberry shortcake, next time.

SALISBURY:
But I'm not a -- You say strawberry shortcake.

HEMPHILL:
Yes. Last month we had a program on different cuts of meat. One woman said she'd been keeping house for ten years, but she still doesn't know how to order meat by the cut. And she'd never heard of Federal meat inspection.

SALISBURY:
Does she do her own marketing?

HEMPHILL:
Why, I don't know. Why?

SALISBURY:
Oh, it doesn't make any difference. But if she'd been around a meat-market, looking at the cuts of meat, the way you are -- she couldn't help seeing the purple stamp -- "U. S. Inspected and Passed." A good many of my customers call me up every day or so, and say, "Please send me a nice, tender leg of lamb, and be sure I get it by 4 o'clock."

HEMPHILL:
I'm afraid I do that myself, sometimes.

SALISBURY:
And it's quite all right. But you couldn't call up a hat-shop, and say, "Please send me a nice-looking hat, with -- with a couple of feathers on it, to wear at 4 o'clock."

HEMPHILL:
Might have just as good luck, as if I spent half a day trying to find a hat.

SALISBURY:
(Here -- don't spoil the point I'm trying to make.) In the case of the leg of lamb, it's all right to buy that way -- if you buy from a store selling Government inspected meat. I've never sold a pound of meat -- by telephone or otherwise -- that was not clean and sound, and wholesome. All the meat I handle has been inspected.

HEMPHILL:
If you -- When you talk to our Home Economics Club, one of the first things they'll ask is about that purple stamp. Is it wholesome.

SALISBURY:
Sure it is. Just as wholesome as -- fruit juices.

HEMPHILL:
No good reason for cutting it off the meat?

SALISBURY:
None whatever. Anyway, it disappears when you cook the meat. That's all explained in the leaflet I gave you. Say, why don't you make that speech to your club? Read that leaflet, then go talk with officials in the Bureau of Animal Industry, -- the Bureau in charge of the meat-inspection work for the Department. Talk to Doctor Joss. He's Chief of the Meat Inspection Division.

HEMPHILL:
I know Doctor Joss. He's a friend of mine.

SALISBURY:
Sure. You ask him to tell you about the meat inspection work. How it helps farmers and stockmen, and customers like you, and the public generally. He'll tell you how a Government-inspector is trained for the work. The young inspector goes to school at least four years in a veterinary college, and then he must pass a civil-service examination -- a strict one. Even after that, before the Government considers him qualified, he must work several years as assistant to an experienced man. Now you take this pot roast here -- you may be sure the man who examined this meat knew his business thoroughly. And we'd better get this meat wrapped up, so you can take it home with you.

HEMPHILL:
What about the recipe you promised me?

SALISBURY:
It's so simple -- you might laugh at me.

HEMPHILL:
What is it?

SALISBURY:
Just a plain meat dish.

HEMPHILL:
Plain! Do you know that Oscar of the Waldorf -- He makes all the wonderful "a la" dishes -- What do you think's his favorite meat dish?

SALISBURY:
Something "a la Oscar"?

HEMPHILL:
No sir. Just honest, unadorned boiled beef. And he likes to eat at home. His wife does the cooking.

SALISBURY:
What else does he like -- besides plain boiled beef?

HEMPHILL:
A plain, unassuming boiled potato. And what do you think he likes for seasoning? With his plain boiled beef and plain boiled potato, Oscar of the Waldorf likes -- horseradish.

SALISBURY:
We epicures are all alike. The only thing better than plain boiled beef is good old-fashioned brown stew, with gravy, and plenty of onions and carrots and potatoes. Irish stew! Than which there is nothing more welcome to the inner man. ("WHEN IRISH EYES ARE SMILING") And here's your pot roast, ma'am. Will there be anything else today?

HEMPHILL:
Where's the recipe for Irish stew?

SALISBURY:
You really want it? I'll write it down for you.

HEMPHILL:
Here, take my pencil. You can't write with that -- little stub.

SALISBURY: (WHISTLES WHILE HE WRITES)
("WHEN IRISH EYES ARE SMILING")

McGRATH:
You have just heard a report on meat inspection by Josephine Hemphill and Morse Salisbury. For copies of the circular they mentioned, "Meat Inspection," send a postcard to the Department of Agriculture, Washington, D. C. The name of the circular, again, "Meat Inspection." And send your request to the Department of Agriculture, Washington, D. C.

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RECEIVED
JUN 1 1938 ☆
U. S. Department of Agriculture

PROGRESS OF THE NEW FARM PROGRAM

A radio discussion among Morse Salisbury, Assistant Director of Information, and A. D. Stedman and F. R. Wilcox of the Agricultural Adjustment Administration broadcast Tuesday, May 17, 1938, in the Department of Agriculture period of the National Farm and Home Hour by the National Broadcasting Company and 90 associated radio stations.

---ooOoo---

SALISBURY:

It's a paradox of modern civilization that breadlines exist at times when there is so much food on hand that the surpluses wreck farm prices. Cheap foods do not mean plenty for people out of work. Low farm prices and unemployment are twins. Every year there are food surpluses which hurt the farmers without helping consumers. As we have reported from time to time, the federal government is doing something about this two-sided trouble--buying surplus food and sending it through State relief agencies to people on relief. Previously, we have reported the purchasing activities in some detail. Today, with Alfred D. Stedman and F. R. Wilcox of the Triple-A as our speakers, we are going to learn more about the way the food which the federal government buys is distributed to people who need the food. I'm glad to present again, Alfred D. Stedman.

STEDMAN:

Thank you, Morse. Your statement was right to the point...I have asked Fran Wilcox to do most of the reporting today because he's vice-president of the Federal Surplus Commodities Corporation.

SALISBURY:

And the FSCC, of course, is the government agency that buys and distributes the surplus commodities.

STEDMAN:

That's right. It does this in cooperation with the Triple-A... Fran, first of all, I want to verify a statement that's often made--that the surplus food which the FSCC buys goes to people on relief IN ADDITION TO the regular types of relief.

WILCOX:

That's true, Sted. The purpose behind the surplus removal operations explains WHY this is true. For example, the primary reason we are now buying early Irish potatoes is that there's a surplus. If we were strictly a relief agency, we'd buy potatoes because relief clients need a certain amount. But as it is, we know where the potatoes will be a welcome addition to regular relief, and we can go ahead and buy surplus potatoes to help the industry keep their market channels open.

STEDMAN:

The point being that surpluses clog the markets, cut prices so growers and handlers can't afford to ship the crop, and the potatoes can't reach consumers.

WILCOX:

Going a step further, Sted: even if the market surplus finally breaks up by itself, potato growers in later areas then have started moving their crop, and there's a bad situation all around. Bad for the growers, who have to keep their

(over)

potatoes or else take ruinous prices; and bad for the consumers, who will have to pay higher prices the next year if the growers are discouraged by low prices and plant fewer acres.

STEDMAN:
Growers do react that way, don't they?

WILCOX:
Yes, they do...The FSCC helps relieve these difficulties by purchasing a small amount of potatoes, here and there, to let more potatoes go to market. This helps the growers without raising retail prices unduly, and it keeps retail potato prices steadier and more reasonable over a period of years.

STEDMAN:
And the potatoes that are bought, as you said, must be kept out of normal trade channels so they can't compete with potatoes that are sold commercially.

WILCOX:
That's right. All of the surplus buying involves the principle of improving returns to producers by eliminating a part of the entire supply. At the same time, purchases must be limited so they will neither encourage producers to overplant nor result in excessive prices to consumers. And as you just said, our distribution must not interfere with the regular merchandising efforts of the distributing trade. Going back to our example: the potatoes bought by the FSCC go to families who don't have enough money--even counting in relief money--to buy the foods they need.

STEDMAN:
The next point, then, is how does the food get to the people who need it?

WILCOX:
The FSCC works that out with the State relief agencies. And I'll say this: it's a big job with a great many angles to it. During the first four years, the FSCC handled between 2 1/2 and 3 billion pounds of feedstuffs. The report for last March showed that during the month, over 2 1/2 million families were eligible to receive surplus commodities, and more than 500,000 school children received lunches prepared partly or entirely from surplus commodities. Distribution during March amounted to more than 148 million pounds of food, and this food went to over 9-tenths of the total number of eligible relief cases.

STEDMAN:
A good deal of the food was perishable, too, as I understand it. Such as milk and oranges.

WILCOX:
Yes...that's one reason why the distribution job is a hard one and why it has to be done efficiently. During March, the distribution included fresh apples, oranges, Irish potatoes, sweet potatoes, rice, dried apples, fluid milk, dried peaches, fresh pears, dried prunes, and cotton-seed-oil shortening, eggs, dry skim milk, butter, dried beans, and celery.

STEDMAN:
Quite a list....Fran, tell us how the food got from the place it was bought to the home of the relief client.

WILCOX:

Well, for an example--take apples. The State relief agencies keep us informed as to how many families are eligible to receive surplus products, the ability of the State agencies to reach these families, the storage facilities available, and so on.

When we say we'd have apples to distribute, we immediately asked the State agencies to tell us how many they needed. We usually can't send as much as the States want, but we can't send anything unless they order it.

STEDMAN:

That's a precaution, I suppose, to insure the use of the food, without waste.

WILCOX:

Yes. The State agencies order the food before we can send it. And they distribute the food according to certain standards. Well, when we started buying apples, we started distributing apples. In some States, the relief agencies took the apples around to the homes of the relief clients. In other States, they took them to local grocers, and eligible people on relief got the apples when they went to the store. Many grocers are glad to do this because at one and the same time they can perform a public service and keep people who expect to be future cash customers, coming to their store. In some States, the apples went to court houses or city halls where the eligible people could get them at certain times. The agencies keep track of the distribution by having the clients sign receipts for the food.

The State agencies cooperate with us to make the distribution efficient and to make the distribution serve relief needs without competing with either producers or retailers. Somebody makes a mistake once in a great while. But the set-up has worked very well for the distribution of about 3 billion pounds of foodstuff.

STEDMAN:

Well, Fran, I wish we had time for lots more facts. For one thing, I wanted you to tell how the FSCC helped increase the sales of grapefruit in some places by introducing the food first to relief clients, and how the use of dry skim milk has improved the health of many people on relief who couldn't obtain milk before. But if our listeners want more information about the relief distribution of surplus farm products, why of course we'll supply it. A bulletin is available, and Morse Salisbury will tell about it. Morse....

SALISBURY:

Okey, Sted....The bulletin is called Stopping Waste in Farm Surpluses. If you want more information on this subject write to the Department of Agriculture at Washington and ask for the bulletin called Stopping Waste in Farm Surpluses. Farm and Home listeners, this report on the distribution of surplus farm products to persons on relief was presented by F. R. Wilcox, vice-president of the Federal Surplus Commodities Corporation and director of the Triple-A marketing division, and A. D. Stedman, assistant administrator of the Triple-A.

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THE 75TH ANNIVERSARY OF THE FEDERAL CROP REPORTING SERVICE

Broadcast in the United States Department of Agriculture period of the National Farm and Home Hour, Thursday, May 19, 1938, by the National Broadcasting Company and 90 associated radio stations.

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WALLACE KADDERLY:

In this room in the Administration Building of the Department of Agriculture a group of people is assembled to commemorate a noteworthy milestone in the history of the Department.

In this group is the Secretary of Agriculture.....Henry A. Wallace..... and we have asked him to tell you why these people are here.

Mr. Secretary.....

SECRETARY WALLACE:

This radio program today is in honor of a group of farm men and women whose services to agriculture and to the Nation are usually unhonored and unsung. They are known as crop reporters; they are located in every State in the Union; and they include in their ranks more than 200,000 men and women.

The immediate occasion for this broadcast is the fact that this month of May 1938 marks the 75th anniversary of the first crop report prepared by the Department of Agriculture. That is a fact of some historical interest and significance. But it is still more important, it seems to us, to use this occasion to pay tribute to these 200,000 crop reporters.

Month after month, year after year, they report to their State offices and to Washington the facts on farm crops, livestock, and prices. They fill out long and often involved questionnaires. They take time from their regular work to keep the Nation posted on the facts of agriculture. They size up conditions in their own localities with an experienced eye, and they report what they see.

Some of them have been doing this for 30, 40, or even 50 years. Here and there are crop reporters whose families have been rendering this service even unto the third generation.

All this they have done without hope of personal gain. They receive no salary from the Government, not even the dollar-a-year given to wartime collaborators. They are volunteer crop reporters, as in many cases their fathers and grandfathers were before them, primarily because they are proud to be of service in their communities. By the impartial reporting of facts they serve the cause of truth quite as much as those celebrated newspaper correspondents whose names are known the world over.

These 200,000 farm people are the back bone of an organization which has long been unique. Within the past twenty or thirty years probably every major nation has sent representatives to the United States to study our crop reporting system, and some have set up comparable systems.

Our own crop reporting system began under many handicaps. The Department of Agriculture was less than a year old in the spring of 1863, the new Commissioner of Agriculture had very little money to work with, he was beset by delays in the mails and in printing, and apparently he wasn't any too sure of his authority to start this new venture.

But the need for reliable information on food and feed supplies, especially since the Nation was in the midst of a war, persuaded Commissioner Isaac Newton to make a start. He got the names of farmers from Members of Congress, and mailed out his brief questionnaires. Replies came in, weeks later, from about 2,000 farmers scattered throughout 22 northern states. The results were good enough, Commissioner Newton felt, to continue the service on a monthly basis from May through October. He asked the crop reporters to make observations on only two points: first, the amount of land sown to major crops in 1863 by comparison with 1862, and the appearance of the crops in the months under report.

I am afraid this much information would hardly be adequate for our needs today, when we consider how complex our agriculture is, and how completely it is connected with the interests of industry, commerce, labor, and the consumer. But it was an intelligent beginning, and the reasons Commissioner Newton gave for it are just as good today as they were in 1863. Let me quote a few sentences from his first report:

"Ignorance of the state of our crops," he wrote, "invariably leads to speculation, in which oftentimes, the farmer does not obtain just prices, and by which the consumer is not benefited.....The relations between agriculture, manufactures, and commerce, demand that something should be done to obtain, and publish, at brief intervals during the crop season, reliable information of the amount and condition of these crops....The connexion between the industrial pursuits creates mutual interests. There is no clearer principle of political economy than this, that as the farmer is enriched all other classes prosper."

The crop reporting system which Commissioner Newton began has developed, as he foresaw that it would, into an indispensable service. But it could not have developed, and could not now continue, without the intelligent and unselfish cooperation of these 200,000 volunteer crop reporters. We owe them a continual debt of gratitude.

KADDERLY:

This tribute to volunteer crop reporters was given by Henry A. Wallace, Secretary of Agriculture.

The Secretary mentioned Commissioner Isaac Newton. We are privileged to have with us today the granddaughter of Commissioner Newton -- Miss Amanda Almira Newton, who has given more than thirty years of service to the Department of Agriculture. Is that right, Miss Newton?

MISS NEWTON:

Oh yes, that's right. I celebrate my birthday tomorrow.

KADDERLY:

Tomorrow?

MISS NEWTON:

Yes, but don't ask me how old I am.

KADDERLY:

I never ask a lady her age. Now you worked for the Department as a "scientific colorist."

MISS NEWTON:

They called it that. I painted pictures and wax models of fruit and vegetables.

KADDERLY:

And flowers, and meat and cheese. All types of farm products, for Department exhibits that were sent all over this country -- even to foreign countries.

MISS NEWTON:

That's right. I could be painting wax models right now, if I had the time. But my housework keeps me busy.

KADDERLY:

I see. Miss Newton, I heard so much about the thousands of pictures and wax models you painted, I went over to the South Building this morning to see some of them. And I never saw redder apples, or more delicious strawberries, and peaches. By the way, is it true that one time you refused to tell a visiting scientist how you painted the blush -- the bloom -- on a peach?

MISS NEWTON:

I don't think I ever did that. I wouldn't have been so cruel. But I do know how to paint the bloom on a peach.

KADDERLY:

I know that. I saw the peaches.

When your Grandfather Newton was appointed Commissioner of Agriculture, back in 1862, you must have been a very little girl.

MISS NEWTON:

Yes indeed. My grandfather was a Quaker. Before he came to Washington, he lived in Pennsylvania, on a well-stocked farm. And every week, he sent butter to the White House, to the President. Do you know who was President then?

KADDERLY:

Yes, Abraham Lincoln.

MISS NEWTON:

Mr. Lincoln called my grandfather "Friend Newton." He was greatly beloved by the President. They both used to play chess together.

KADDERLY:

You mean they played chess in the White House?

MISS NEWTON:

Yes. One time my older sister went to the White House with grandfather. She sat on Mr. Lincoln's knee, while he played chess. Mr. Lincoln loved children.

KADDERLY:

Did your sister enjoy the game?

MISS NEWTON:

She kept very quiet. She was afraid to move.

KADDERLY:

Who won the game? Your grandfather, or President Lincoln?

MISS NEWTON:

Well, they both were wonderful players.

KADDERLY:

Stated like a true diplomat. We thank you very much, Miss Newton, for coming up here today, to help us celebrate.

MISS NEWTON:

I enjoyed it. This is my first broadcast.

KADDERLY:

We've enjoyed having you -- for your first broadcast. Now before Miss Newton leaves the studio, I want to show you listeners -- or rather, to tell you about an old book she brought here. "Historical Sketch of the U. S. Department of Agriculture," with the name ISAAC NEWTON engraved in gold letters on the cover. Here's what I want to read: "In 1863, (75 years ago), Commissioner Newton appointed Lewis Bollman to be statistician. . . The publication of monthly reports of the condition and prospects of crops was begun. A Maine farmer wrote, soon after this was well under way: 'Your monthly reports give me just the information I have wanted for years. Knowing the supply and demand I am able to sell at my own price.'" . . . . That's all, Miss Newton. Thank you very much for lending me the book -- and Happy Birthday tomorrow.

Secretary Wallace told us a few moments ago that the backbone of the crop reporting service of the Department of Agriculture is formed by the 200,000 volunteer crop reporters --- and that in some cases the crop reporters of today are members of families that have been performing this service for three generations. Two members of such a family are here: Allan Farquhar, of Sandy Spring, Maryland; and his son, A. D. Farquhar.

Mr. Allan Farquhar's participation in this program as a veteran crop reporter provides a definite connection with events of this year and last. Last year we celebrated the 75th anniversary of the founding of the Department of Agriculture through an Act of Congress signed by Abraham Lincoln. Mr. Farquhar was presented at Lincoln's second inaugural and heard his memorable address. Incidentally he has been present at the inauguration of every President since Lincoln. Now we celebrate the 75th anniversary of the crop reporting service made possible by the action of President Lincoln.

Mr. Allan Farquhar has been active throughout his life in agricultural affairs. He is now secretary-treasurer of one of the leading farmers' mutual insurance companies. In this company he has been active for fully 60 years.

He heard the booming of the cannon in the battle of Antietam and the 2nd battle of Bull Run in 1862, and of Gettysburg in 1863... the same year the Crop Reporting Service was established. He was ten years old that year... in other words, he's 85 years old now.

Mr. Farquhar, when did you first begin your work as a crop reporter?

FARQUHAR:

In 1885 or 1886 I took it over from my cousin Henry Hallowell. I don't remember the exact year. Henry was the son of Benjamin Hallowell, the first president of the Maryland Agricultural College, now the University of Maryland. Cousin Henry was the first crop reporter in Montgomery County so far as I know. He turned the job over to me... in 1885 or 1886... as I said. I continued in that position until 1913... the year I stopped farming and then turned it over to A. D. Farquhar, my son.

KADDERLY:

How did you get the information you were asked to provide?

FARQUHAR:

I had three assistants in the county and on the 25th of each month I would send slips to each of them to fill out for their sections and return to me. Only one of the three paid much attention to filling them out and returning them

The others were apt to forget to fill out the slips. I had to provide most of the information by myself after the first year or two.

KADDERLY:

What did you do then... ride through the county talking to farmers and making observations of your own?

FARQUHAR:

To some extent yes... but for the most part I relied upon the meetings of our Montgomery Farmers Club. This club met every month in the home of one of the members. I have been a member of that club since 1883. One Farmers Club in the community was organized in 1844. And it has met each month since.

KADDERLY:

A meeting every month since 1844. That leads me to digress from crop reporting for a moment... what did you do in those meetings?

FARQUHAR:

Pretty much as we do today. We would always take a walk over the host's farm. Now many of the members have other occupations besides farming, and of course we don't walk so far as we used to years ago. To observe the old custom we still walk..... but usually only as far as the barn.

KADDERLY:

Then in those days you gathered much information through contact with members of your club at these monthly meetings.

FARQUHAR:

That's right, Mr. Kadderly.

KADDERLY:

Did members of the club doubt the value of the information you asked them for?

FARQUHAR:

A number of them did. A few said it was of no value at all. I recall one of the doubters finally agreed that while one estimate might be of very little value, if you could get enough estimates and combine them they would be reasonably accurate.

KADDERLY:

The same theory holds true today. We'll come back to that in a moment. Thank you, Mr. Farquhar.

Now, Mr. A. D. Farquhar, your father said that in 1913 he passed on to you the responsibility of crop reporting.

A. D. FARQUHAR:

Yes, that was when I took over the management of the Home Farm which my grandfather acquired in 1838 -- just 100 years ago -- so I have been filling in crop reports for 25 years, except for a year and a half during the War.

KADDERLY:

Couldn't you send in Crop Reports during the War?

FARQUHAR:

Well, I was with the American Air Service in Italy and the only thing I could have reported was that they must have had an enormous spaghetti crop that year judging by the amount of it they fed to us! For several years after the War I just filled in the blanks in my father's name instead of changing to mine, so my name does not appear on the Department records for so long as 25 years.

KADDERLY:

Now, let me ask you a question that I put to your father: What do you find is the attitude... or shall I say the faith... of farmers in this crop reporting service?

FARQUHAR:

I recall that the best farmer I ever knew (Mr. Charles F. Kirk of Olney) told me some time before his death about 15 years ago that in the "early days" he never had much faith in crop reports. He felt they were "just somebody's guess" and he had been wrong so many times in guessing what his own crop would be.

But he heard about a teacher once who held up a stick (three feet long) and asked each child in the class to write down his or her estimate or guess as to its length. The answers ranged from 5 inches to ten feet, but the average of all of them was within an inch or so of the right length. This made Mr. Kirk realize that the average of the vast number of estimates received by the Department of Agriculture would be very nearly correct, and he had faith in Government crop reports ever after.

KADDERLY:

The law of averages again. Mr. Farquhar, you too are a member of the Farmers Club at Sandy Spring. Do you as your father did, depend on those monthly meetings to get information that you need in making your monthly crop reports?

FARQUHAR:

Yes, I do.

One of the important parts of those monthly meetings is a dinner. Then we have a song or two from some of the younger members - if they have not eaten so much they are out of breath. We call them "The Poison Ivy Quartette." Next comes the meeting. Local farm prices of crops and livestock are recorded. The host, perhaps, has invited in a special speaker. And then we have a discussion period. Each member is called on to ask a question. And invariably some one asks about crop conditions. That brings out the information I want.

KADDERLY:

And you send that information to the Federal Agricultural Statistician in your State.

(Ad lib a thank you to the Farquhars).

We pass on to another stage in the crop reporting service... the work of assembling the individual reports and preparing State totals.

Mr. Allan Farquhar told us that even in the early days of crop reporting it was agreed that while only individual estimates might be of little value, a combination of many individual reports would give a reasonably accurate result. His son, A. D. Farquhar emphasized that point.

Now, here is A. J. Surratt, senior agricultural statistician for the State of Illinois. He has been in the crop reporting service for 25 years... and will give us a description of what is done with the reports made out by the local, volunteer crop reporters.

Mr. Surratt, that principle we just mentioned -- the law of averages -- is recognized by the crop reporting service, is it not?

SURRATT:

Indeed it is. For instance the average of a large and well distributed number of individual reports from farmers covering the yield per acre of a staple crop in a state will give a remarkably accurate measure of the actual yield of that crop for the entire State.

KADDERLY:

How many crop reporters do you have in Illinois?

SURRATT:

About 5,000 regular monthly reporters and about 20,000 other and special reporters.

KADDERLY:

How do you handle their reports when you receive them in the State office.

SURRATT:

Well, we first sort the reports by counties and districts and tabulate them. Then, the statisticians carefully review the data and turn them over to a well trained clerical force. To make a long story short we then calculate the State average for each staple crop.

KADDERLY:

And it's ready to be sent to Washington.

How long does it take to work the monthly information submitted by the crop reporters into shape for the State summary before sending on to Washington?

SURRATT:

About two to three days for the usual report.

KADDERLY:

Not much of a lag then, between the farm community and Washington, D. C., in getting the information in the hands of the Crop Reporting Board. And this leads us to another stage in the crop reporting service.

What happens to these reports in Washington and how is the report released? For the answers we present Mr. W. F. Callander, chairman of the Crop Reporting Board. Mr. Callander.

CALLANDER:

Upon arrival in Washington the reports are sent directly to a vault at the office of the Secretary of Agriculture. Here these precious reports are placed in a special mail box that has two locks. The key to one lock is in the possession of the Secretary of Agriculture, the other in the custody of the Crop Reporting Board.

On the morning of the crop reporting day, members of the Board accompanied by a guard secure the envelopes from the Secretary's office and retire to the rooms of the Crop Reporting Division to study and analyze the reports from the various States. A complete section of the building is cut off from communication with the outside world, telephones are disconnected, window shades are drawn and sealed, guards are placed at the doors. Then, and not until then, the condition figures and other information are studied in comparison with the condition and yield of former years. Then the Board decides what yield per acre is indicated by the reports for a specified date. When the computations are completed and approved by the Secretary of Agriculture, the results are mimeographed and the report is ready for release.

The release is not as simple as this, though. Picture if you can, not only the tenseness of the group in Washington, but throughout this great country and in many, many parts of the world as farmers, traders, manufacturers and others wait for official word, as to the expected size of corn, wheat or cotton crops -

or any of the other many commodities reported upon. Let me tell you what usually happens by telling what happened day before yesterday. About three minutes to three o'clock, a group of newpaper reporters, telegraph operators, messengers and other persons connected with the nation's crop prospects gathered in the release room of the Bureau of Agricultural Economics. From the headquarters of the Crop Reporting Service just around the corner of the corridor, the Chairman of the Board appeared with an armful of crop reports for release at three o'clock. These he laid face down upon a large table in the release room. At exactly 3 PM, the Department Release Official gives the signal and those who are waiting receive a copy of the report and begin sending a digest of it to all parts of the world through every medium of communication.

Those who are interested then learn the contents of the report. What they learned day before yesterday is another story.

KADDERLY:

Thank you, Mr. Callander. And for the summary -- or rather some highlights of the crop report released day before yesterday, we turn the microphone over to Mr. John R. Fleming, Director of Economic Information of the Bureau of Agricultural Economics. Jack Fleming.

FLEMING:

The crop report which I have in front of me is the 75th successive May crop report issued by the Department of Agriculture. It is 20 crowded pages in length, and has something to say on nearly all of our major crops. It represents, we hope, the sort of crop reporting service Commissioner of Agriculture Isaac Newton dreamed about when he sent out those first inquiries in May of 1863.

But to get down to the business in hand, this crop report as of May 1, 1938, says that in general crop prospects are better than at this time in any of the past several years. Let me summarize a little more before I tell you what the report has to say about individual commodities. We had warm weather in most sections during March and the weather continued favorable through most of April. This gave grass and winter grains an early start. Farmers in the recent drought areas of the Central and Northern Great Plains report that good rains have made a real improvement in crop prospects. At the same time, farmers in parts of Florida, the lower Ohio Valley, parts of the Dakotas and Montana, and in the South West told us that rains were urgently needed. Farmers in the central part of the Cotton Belt reported that excessive rains held back the farm work in that section. In the Corn Belt the weather favored spring work, and Corn Belt farmers say they are a bit ahead of the usual schedule of spring chores and planting.

Now, to tell you what this report has to say about some of the more important farm commodities. First, I'll report on wheat. Prospects at the beginning of May pointed to a winter wheat crop of around seven hundred and fifty four million bushels. If this many bushels are harvested, the winter wheat crop will be the second largest on record. This year's acreage for harvest is the largest on record. More winter wheat is expected in most States than was expected last month. And the largest increases were reported by Kansas and Nebraska farmers. However, farmers in New Mexico report some loss from drought, and farmers in some areas of Oklahoma and Texas told of losses from orange leaf rust.

Of course, the Crop Reporting Board doesn't attempt to predict the weather between now and harvest, so many things can happen to that estimate of 754 million bushels of winter wheat. The Board points out, by way of a caution, that the favorable season to date has produced a very rank plant development quite generally over the country. Consequently, more moisture than usual will be necessary to mature the winter wheat crop, and there is more than usual danger of loss from lodging.

The rye crop is expected to be nearly 52 million bushels. That is only 3 million bushels bigger than last year's crop, but it is 15 million bushels larger than the average of the previous 10 years.

The part of the report which covers pastures says that while pastures and western ranges are reported in fairly good shape, it will take a long time for full recovery in some of the areas affected by drought in recent years.

For the country as a whole, it now appears that our fruit growers will produce just about an average quantity of fruit, at least the fruit prospects now appear close to average. Freezing weather during April caused some damage to peaches and cherries in the Central and North Atlantic States. The freezing weather did generally less severe damage to the Southern peach crop. Out on the Pacific Coast those in the fruit regions report conditions favorable through April.

There isn't time to comment on all vegetables in this brief review of the crop report. However, our crop reporters did say that commercial vegetable prospects point to an abundant harvest. Already farmers are reporting good yields for some of the early areas. Generally speaking, vegetable crops are being harvested in many sections two weeks earlier than usual.

The part of the crop report which covers dairy and poultry products says that early pastures and generally abundant supplies of feed grains have brought the production of milk on May 1 to the highest point for this date in any of the 14 years on record. Crop correspondents report that the number of young chickens on their farms is the largest for this time of year since 1930. In addition, they told us that egg production per hen was at a record high level on the first of this month. But with fewer hens the production of hens per farm flock on the first of May was 6 percent below the 10 year average for this time of year.

KADDERLY:

John R. Fleming of the Bureau of Agricultural Economics, has given us just a few highlights from the official crop report released day before yesterday... and this brings to a close this program commemorating the 75th Anniversary of the Crop Reporting Service of the United States Department of Agriculture.

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JUN 1 1938
U. S. Department of

EMERGENCY WORK OF THE FOOD AND DRUG ADMINISTRATION

A radio conversation with Dr. P.B. Dunbar, Assistant Chief of the Food and Drug Administration; Morse Salisbury, Acting Director of Information; and Josephine Hemphill, Radio Service, U. S. D. A., broadcast Tuesday, May 24, 1938, during the Department period of the Farm and Home Hour, by a network of 90 stations associated with the National Broadcasting Company.

---ooOoo---

WALLACE KADDERLY:

And here we are in Washington with our Tuesday reporters, Josephine Hemphill and Morse Salisbury. They have with them today--Morse, will you introduce Doctor Dunbar?

MORSE SALISBURY:

It gives me great pleasure indeed to introduce once again to the Farm and Home Hour audience Dr. P. B. Dunbar, Assistant Chief of the Federal Food and Drug Administration. Doctor Dunbar, we haven't had a representative of your Administration up here since January, when Mr. Campbell gave us a report on the "elixir" tragedy.

DR. DUNBAR:

You don't need a representative, Mr. Salisbury. You and Miss Hemphill do a swell job of reporting.

JOSEPHINE HEMPHILL:

It's very kind of you to say that, Doctor Dunbar.

SALISBURY:

It is indeed. But maybe you've noticed -- We don't do the reporting ourselves when we get a really difficult subject, like the recent "cancer serum" case which involved the death of eleven people in Orlando, Florida.

DUNBAR:

Well, the cancer serum case was somewhat complicated. Our emergency work always is.

SALISBURY:

I believe you investigated two different serums before you found the one responsible for the tragedy.

DUNBAR:

Yes, we did. One serum was made in Canada and the other in the United States. Unfortunately, two or three emergencies occur about every year, and we have developed a fairly routine technique for handling them.

SALISBURY:

Well, when you were notified, a few weeks ago, that cancer patients were dying after taking a certain medicine -- Will you tell us how you handled this emergency?

(over)

DUNBAR:
Let's go back a few months, and review the "elixir" tragedy. This drug killed more than a hundred people.

SALISBURY:
That was a spectacular case.

DUNBAR:
You mean because so many people died, within a short time.

SALISBURY:
Yes.

DUNBAR:
As a matter of fact, it was only a repetition of what has frequently happened in the past.

SALISBURY:
You mean deaths caused by such other dangerous drugs as dintrophenol -- and cinchophen.

DUNBAR:
Yes, but we won't go into that now. As you've just said, the "elixir" deaths were spectacular. Congress asked the Secretary of Agriculture to recommend legislation that would safeguard the public against a repetition of these killings. This recommendation is contained in the Secretary's report, sent to Congress last November.

SALISBURY:
Doctor Dunbar, we offered a copy of that report, Senate Document 124, to every listener interested. And a great many people were interested enough to send for it.

DUNBAR:
I'm glad to hear that. Now do you understand what happened a few weeks ago, when the papers carried the story of the cancer serum case?

SALISBURY:
It looked like another "elixir" tragedy.

HEMPHILL:
But, Doctor Dunbar, wasn't it similar? Eleven people died, after taking the medicine.

DUNBAR:
Yes, at least eleven people died, in Orlando, Florida.

SALISBURY:
That was in April?

DUNBAR:
It was late in March. On Wednesday morning, March 30, about 11 o'clock, Doctor West of the American Medical Association in Chicago telephoned me long

DUNBAR: (Continued)
distance. He reported the death, in Orlando, of cancer patients alleged to have been treated with a so-called cancer serum.

SALISBURY:
Where did Doctor West get his report?

DUNBAR:
From the President of the Medical Society in Orlando. We happened to have an alert young chemist in Orlando, on another assignment. Immediately we telephoned him to get all the facts from the physician who administered the fatal serum.

SALISBURY:
This was the serum manufactured in Canada, in Kingston, Ontario.

DUNBAR:
Yes, at least that is what the physician positively stated. In fact, he gave us an affidavit to that effect. So naturally, we started out on that lead. We telephoned our Buffalo Station to send an inspector at once to Kingston. He was to visit the laboratories alleged to have prepared the medicine, and to get the names of all doctors in the United States who had received it. Then we telephoned the Canadian Legation here in Washington. They recognized the serious character of the emergency, telephoned the Canadian Health Department at Ottawa, and arranged to have an official meet our inspector in Kingston.

SALISBURY:
That must have required some quick work!

DUNBAR:
Well, all these arrangements were completed within an hour or two after that first call from Chicago. By mid-afternoon we had a report back from Ottawa promising full cooperation of the Canadian Government. By 10 o'clock that night Dr. H. M. Lancaster, Chief Chemist for the Dominion of Canada, telephoned me the names of seven doctors in the United States who had received the suspected medicine. Every one of these doctors was reached early the next day, and warned against using the suspected "cancer serum."

SALISBURY:
And in the meantime, I suppose your own scientists here in Washington were busy investigating samples.

DUNBAR:
Yes, they were. They administered samples of the medicine to experimental white mice, and immediately it became apparent we were following the wrong lead. There was nothing poisonous about these samples from Canada.

SALISBURY:
But you picked up the right lead -- the next day?

DUNBAR:
On April first, our inspector in Orlando reported that the physician there, whose cancer patients were dying, had used both the Canadian product

DUNBAR: (Continued)
and a similar one called "Rex." At first, he'd been so sure the Canadian product was responsible, he signed an affidavit to this effect. Later he remembered -- The patients who died had been treated with "Rex."

SALISBURY:
In a tragedy like this, when the only person who knows the facts is exhausted with worry and excitement -- I can see how it must be pretty hard for you to get all the essential information.

DUNBAR:
It is hard. Well, we found that "Rex" was produced in Philadelphia, and distributed to physicians without cost, for use on cancer patients. The next day we administered samples of this product to experimental animals in our own laboratory, -- You know what we found out.

SALISBURY:
The experimental animals died of lockjaw.

DUNBAR:
Yes. The following day the white mice were dead, or dying, of lockjaw -- tetanus poisoning.

SALISBURY:
Proving pretty conclusively that you were on the right trail.

DUNBAR:
Proving beyond a doubt that the so-called cancer serum, known as "Rex," had killed eleven people.

SALISBURY:
How many samples did you have to examine?

DUNBAR:
In all, our bacteriologists examined 111 small containers, or ampules. Eighteen of them contained the poison which causes lockjaw. Every one of them might have caused a death. All eighteen bore one lot number -- Number 152. This lot had been sent to eight doctors -- two in New Jersey, one in Virginia, one in Illinois, and four down in Florida.

SALISBURY:
It certainly was fortunate that the poisonous medicine was restricted to only one batch -- one lot.

DUNBAR:
And that one lot, most fortunately, had been distributed to very few doctors, and given to relatively few patients.

HEMPHILL:
Doctor Dunbar, you say only one lot of that serum was poisonous. Do you mean to infer that even though the medicine was not poisonous -- it would cure cancer?

DUNBAR:
Medical opinion generally considers this treatment of no value for cancer patients.

HEMPHILL:
Then I wish you'd tell us why the Food and Drug Administration,--

DUNBAR:
Now you're leading me into a long story. Of what the Administration can, and cannot do, under the present law. And you told me I wouldn't have to talk more than eight minutes.

HEMPHILL:
Yes, you're right.

SALISBURY:
We're very glad you consented to talk for even eight minutes, Doctor Dunbar. And you've certainly given us a graphic account of how the Food and Drug Administration works in emergencies that affect the public health.

DUNBAR:
Well, perhaps it is a question as to just how much authority exists under our present law to regulate a product like "Rex," since it was distributed without charge -- and only to physicians. The same obstacle apparently prevented regulation of the product by the Public Health Service, under the Serum, Virus, and Toxin Act.

SALISBURY:
But in a situation of this kind, involving danger to public health,--

DUNBAR:
In this situation, regardless of technical and legal complications, it was the duty of every Governmental agency to proceed energetically to do what it could to prevent further fatalities. In this endeavor there was active cooperation by local and State authorities, the Canadian Government, the United States Public Health Service, the Food and Drug Administration, and in all fairness let me say by the Canadian and Philadelphia producers of the suspected serums.

SALISBURY:
Thank you very much, Doctor Dunbar, for this report you have given us today.

WALLACE KADDERLY:
Morse, a question, before you leave. Is it still possible to get copies of Senate Document 124, which contains the legislation recommended by the Secretary of Agriculture to prevent such things as the "elixir" tragedy?

MORSE SALISBURY:
Yes, all people interested can get a copy of this report -- the full report sent to Congress -- from the Food and Drug Administration, Washington, D. C.

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"GUIDES TO TRAFFIC SAFETY"

A conversation between Wallace Kadderly, Chief, and Josephine Hemphill, Radio Service, United States Department of Agriculture, broadcast Tuesday, May 31, 1938, during the Department period of the National Farm and Home Hour by a network of 90 stations associated with the National Broadcasting Company.

☆ JUN 30 1938 ☆
U. S. Dep

--ooOoo--

WALLACE KADDERLY:

Today we're going to hear a report that concerns every person who drives a car, and every man, woman, and child who does not drive a car. If you've read the morning paper, you know that as usual, traffic accidents accounted for the largest number of fatalities during the Memorial Day week-end. Now Josephine Hemphill will tell us about a publication of the Bureau of Public Roads, "Guides to Traffic Safety." Jo, I hope you brought along an extra copy for me.

JOSEPHINE HEMPHILL:

I did, and here it is.

KADDERLY:

Thanks.

HEMPHILL:

Those 31 pages cover a lot of territory.

KADDERLY:

They seem to. Are you going to begin with the accident figures on page one?

HEMPHILL:

No, I'm going to begin on Page 19 -- Safety Education for Children. Just this morning I talked with a member of the local P.T.A. -- Mrs. Pearl Clark, Safety Chairman of the District of Columbia Congress of Parents and Teachers. She told me that when she took over the job, a year ago, she was quite sure figures would show that in most automobile accidents -- the motorist is wrong.

KADDERLY:

And the pedestrian is right?

HEMPHILL:

That's what she thought. But she found out that here in the District of Columbia, many pedestrians are fatally injured because of their own carelessness. Because they won't obey the rules. They cross streets against red lights. They cross streets when and where they want to cross.

KADDERLY:

Speaking as a man who drives a car -- I would say that a good many pedestrians don't realize the value of rules made for their own safety.

(over)

HEMPHILL:
I know that's true, but I, speaking as a pedestrian -- I would say that a good many drivers -- But after all, I'm giving a report.

KADDERLY:
Tell us more about Mrs. Clark, and her work with the Parent-Teacher Association.

HEMPHILL:
Her work, of course, is educational. Her job -- the job of her Safety Committee -- is to educate parents. To make them see why their children should be taught to obey traffic rules.

KADDERLY:
I believe parents and teachers work together on this.

HEMPHILL:
Yes. Parents, teachers -- and the schoolboy patrol. Here in the District, the schoolboy patrol has done more to reduce fatalities than any other one group. Now if you'll turn to page 20, -- you'll learn about safety rules for children. Let's take the pre-school child -- the child only three or four years old.

KADDERLY:
According to this, there's only one safety rule for the pre-school child -- and that is to stay on the sidewalk.

HEMPHILL:
But he doesn't stay there. Accidents to very young children are not decreasing, as they are for school children. School children -- in grammar and junior high, show the greatest improvement of any large group.

KADDERLY:
How old are the children in this group?

HEMPHILL:
Five to fourteen years old. And this improved safety record is the direct result of definite safety instruction of grade-school children, during the past ten years.

KADDERLY:
Well that's fine. Now what about high schools. How do they measure up in this campaign for traffic safety?

HEMPHILL:
High schools have a very poor safety record. They're nearly ten years behind the grades.

KADDERLY:
Is that so! Of course the high school student's just at the age where he wants to drive a car, and if he isn't taught how to handle a car -- how to drive correctly -- Well, we know what's likely to happen.

HEMPHILL:
We know what does happen, all too often. Of course more and more high schools are teaching students to drive. They're adding courses in automobile mechanics. They have student Motor-Traffic Clubs. They take part in safety programs, they learn traffic laws and regulations. Some schools have regular 12 or 16-week courses in driving.

KADDERLY:
That's all to the good.

HEMPHILL:
In some States, a student who's finished his high school driving course can get a license -- if he's of legal age -- and his parents approve. Don't you think these driving courses will improve the safety record of high schools?

KADDERLY:
I certainly do. I suppose you know what a great thing these training courses are for commercial drivers -- bus and taxi drivers.

HEMPHILL:
They've cut down the accident total -- How much?

KADDERLY:
About fifty percent for taxi drivers. And twenty percent for bus drivers.

HEMPHILL:
Well, education does help. Mr. Thomas H. MacDonald, Chief of the United States Bureau of Public Roads, says one of the greatest hopes for improving safety conditions is through teaching correct thinking -- and correct habits -- in the public schools.

KADDERLY:
I know Mr. MacDonald considers national education a most important point in the eight-point program to advance safety on the highways. Now -- will you outline, briefly, the seven other points?

HEMPHILL:
Wallace, you drive a car. I don't. Wouldn't you like to finish this report? You know the eight-point program by heart.

KADDERLY:
Well, the first point is uniform laws in all the States for motor vehicle traffic. Second point, investigation of all traffic accidents, so we can find the scientific remedy.

HEMPHILL:
Scientific remedy..... Explain, please.

KADDERLY:
In an automobile accident, there may be several factors -- the driver, the car or other vehicle, the pedestrian, and the location. A good system of reporting will show, in most cases, where to place the blame -- how to prevent the accident next time. Faulty street lay-outs contribute to a great many accidents.

HEMPHILL:
So do dangerous intersections.

KADDERLY:
Yes, and places where the view is obstructed. Some States have trained accident-investigators. They diagram all the accidents they can reach, and then find out who or what is responsible.

HEMPHILL:
That sounds like a good plan. Now -- Point three.

KADDERLY:
Point three, a uniform system of reporting. Point four, an adequate highway patrol, and also, official inspection of vehicles -- of trucks, automobiles, and buses. Point five, establishment of complete and final authority over drivers' licenses -- over issuance and revocation. Point six -- a highway improvement program.

HEMPHILL:
For one thing, we need more sidewalks along highways. Especially near schools.

KADDERLY:
Yes, and we need more divided roadways, and more traffic circles. Experts in the Bureau of Public Roads say we need divided roads where traffic's heavy -- heavy enough for four lanes. The center strip between should be wide enough so that a driver making a left turn can cross one stream of traffic, stop within the protection of the center strip, and wait for a chance to enter the other stream of traffic.

HEMPHILL:
And -- traffic circles?

KADDERLY:
Traffic circles are a great improvement over simple intersections. And I might say, in general, that where main traffic arteries intersect, the only entirely satisfactory solution is a grade separation -- two grade levels -- underpass and overpass.

HEMPHILL:
Do they cost much?

KADDERLY:
They cost like the dickens. Anywhere from 50 thousand to 300 thousand dollars.

HEMPHILL:
Pretty expensive.

KADDERLY:
Yes -- but safety is expensive. Ask the highway engineers in the Bureau of Public Roads. Our highways -- many of them -- were not laid out for the present automobile age -- and it takes money to make them safe for drivers and

KADDERLY: (Continued)
pedestrians. Now you understand, of course, that the big thing to be done, all over the country, is to widen the narrow roads, cut down the steep grades, and ease the sharp curves. And we've got to get rid of dangerous grade crossings. Now the next point in our safety program, point seven, is establishment of State and Federal safety organization that will work for adoption of the six points I've outlined. And point eight -- You've already covered that one very well -- A national educational program.

HEMPHILL:
But it takes in much more than I reported. This publication, "Guides to Traffic Safety," must be read and carefully studied, to be appreciated.

KADDERLY:
You're right. How about the supply?

HEMPHILL:
There's a fairly good supply, and it's free to teachers and a few other responsible persons.

KADDERLY:
Good. A publication like this, "Guides to Traffic Safety" should be a great help to Safety Councils and to Chambers of Commerce.

HEMPHILL:
And to grammar and high school teachers, Parent Teacher Associations, librarians, and especially, this summer, to play-ground supervisors.

KADDERLY:
And most of all, to the individual citizen who wants to understand the traffic situation, and do his duty in working for safety.

HEMPHILL:
Wallace, the bulletin ends with this statement: "Except in rare instances, traffic accidents are not acts of God. They are acts of men. They can be prevented."

KADDERLY:
And this report tells how to prevent accidents.

HEMPHILL:
It does.

KADDERLY:
Now let me say once more, Farm and Home folks, that copies of this publication, "Guides to Traffic Safety", will be sent free to teachers, to playground supervisors, to Parent-Teacher Associations, to members of Safety Committees and Safety Councils, and to Chambers of Commerce. Send your name and address to the United States Department of Agriculture, Washington, D. C.

HEMPHILL:
Now may I have your copy, to send Mrs. Clark here in Washington?

KADDERLY:
Certainly.

HEMPHILL:

She said she had a lot of bulletins on teaching safety to school children -- but she doesn't have this one.

KADDERLY:

I hope she can put it to good use.

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